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石川雅之

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7

TALES OF
AGRICULTURE

石川雅之

講談社



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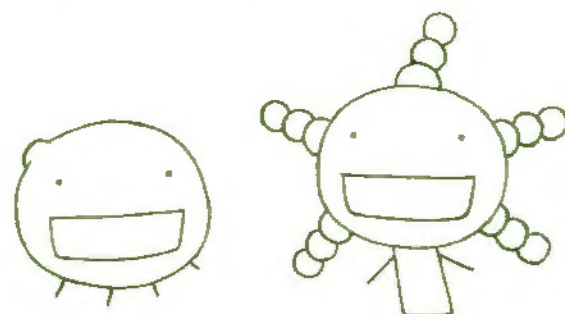
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講談社 定価:本体533円
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Thanks for all the support!

7

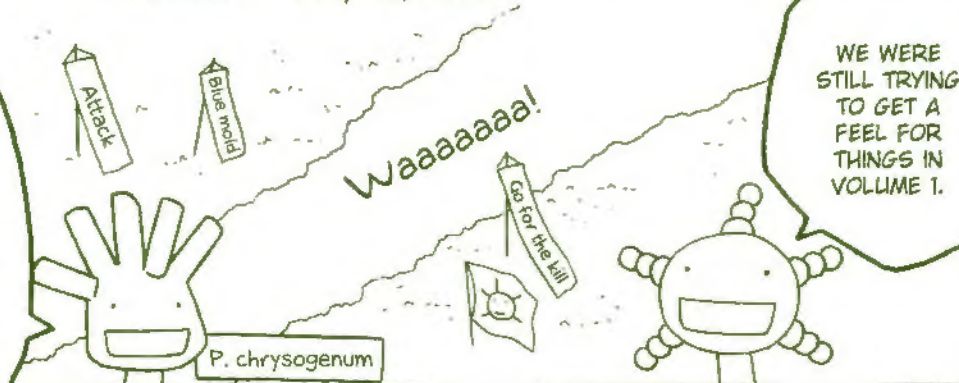
AFTER FOUR YEARS OF SERIALIZATION, VARIOUS EVENTS HAVE TAKEN PLACE.



THANKS TO ALL OF YOU, MOYASHIMON HAS MADE IT TO VOLUME 7.

Volume 1 May 23, 2005

WE TALKED ABOUT OUR CONNECTION WITH HUMANS IN RELATION TO GUT FLORA.



WE WERE STILL TRYING TO GET A FEEL FOR THINGS IN VOLUME 1.

Volume 2 October 21, 2005

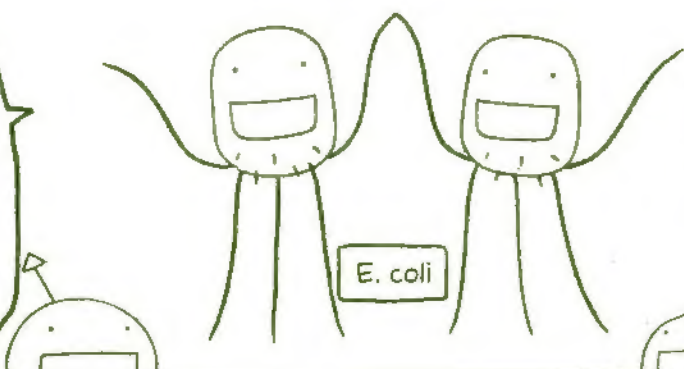
WE REPORTED ON THE DAILY STRUGGLE OF SKIN FLORA MICROBES LIVING ON THE SURFACE OF PEOPLE.



IN OUR FIRST LIMITED EDITION, STICKERS OF US WERE INCLUDED WITH VOLUME 2.

Volume 3 May 23, 2006

IT WAS A STORY ABOUT HOW WE COLON BACTERIA CONTRIBUTE DESPITE PEOPLE TENDING TO THINK OF US AS SOMETHING TO BE HATED.



IN VOLUME 3 THAT HAD BOTH A SPECIAL EDITION AND A REGULAR EDITION,

MONERA EPISODE

Volume 4 December 22, 2006

IT WAS A STORY ABOUT MICROBES WORKING AS A TEAM TO GROW MOLD ON BREAD.



IN VOLUME 4 THAT HAD A LIMITED EDITION WHICH CAME WITH 5 KINDS OF 6 FIGURINES AND A PHONE STRAP,



Volume 5 June 22, 2007

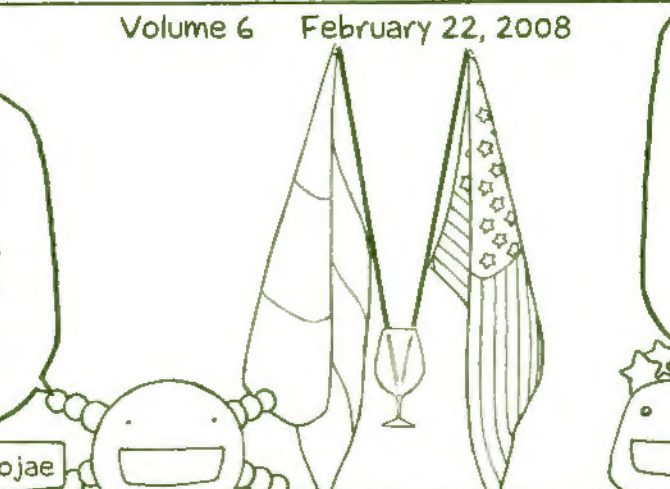
THIS VOLUME FEATURED THE HISTORICAL SPECTACLE OF THE BUNAN KOJI RIOT.



AS WITH VOLUME 4, THERE WERE LESS COPIES PRINTED OF VOLUME 5'S REGULAR EDITION THAN THE LIMITED EDITION THAT CAME WITH A PHONE STRAP.

Volume 6 February 22, 2008

IN THIS VOLUME THAT WAS ALL ABOUT FRANCE, WE TALKED ABOUT A COMPETITION BETWEEN FRENCH AND AMERICAN WINE.



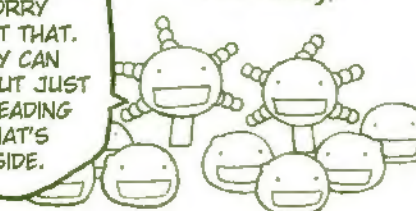
THE PLUSHIE THAT CAME WITH VOLUME 6'S LIMITED EDITION CAME IN A HUGE BOX, SO PRIVATE RESELLERS WHO BOUGHT A LOT OF THEM FOUND IT HARD TO FIND A PLACE TO SLEEP.

THERE ISN'T ANYONE WHO WOULD READ THIS PART FIRST.

WE DON'T HAVE TO WORRY ABOUT THAT. THEY CAN FIND OUT JUST BY READING WHAT'S INSIDE.

It's okay!

WE AREN'T GONNA TALK ABOUT VOLUME 7?



A. alternata
It's also known as soot mold. It's even found in your air conditioner.

C. trichoides
This is black mold. You can see it growing in the corners of your tub.

O-157
This is one of E. coli's friends. It can cause food poisoning.

L. fructivorans
This is lactic acid bacteria. It's loved when making wine, but it's an enemy of sake.

A. sojae
Leave stuff like miso and soy sauce to this guy.

C. stellata
It participates in winemaking.

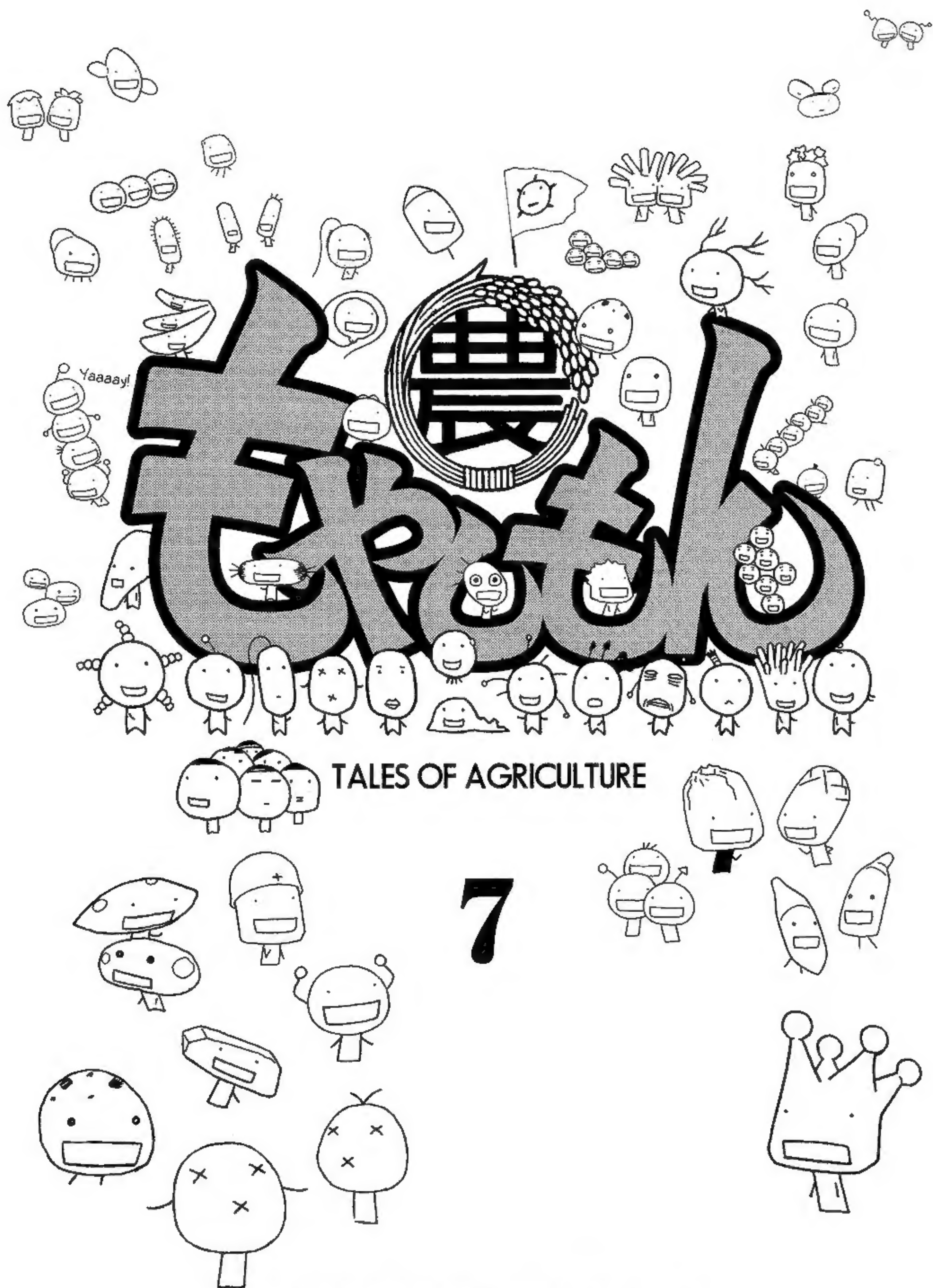
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TALES OF AGRICULTURE

石川雅之

講談社



MASAYUKI ISHIKAWA

Microbes, the Law,
and Hazuki Oikawa



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003

Starting Up the
Fermentation Room

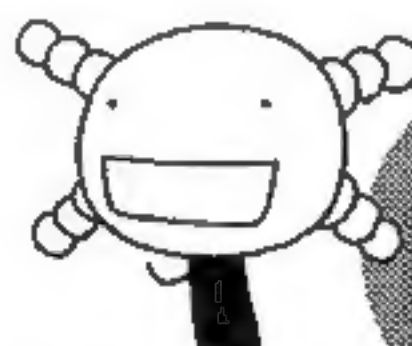
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Renovated

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Rise of the Moyashi

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Chance Meeting -
Rice and Koji, or Yuu and Kei

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A Long Autumn
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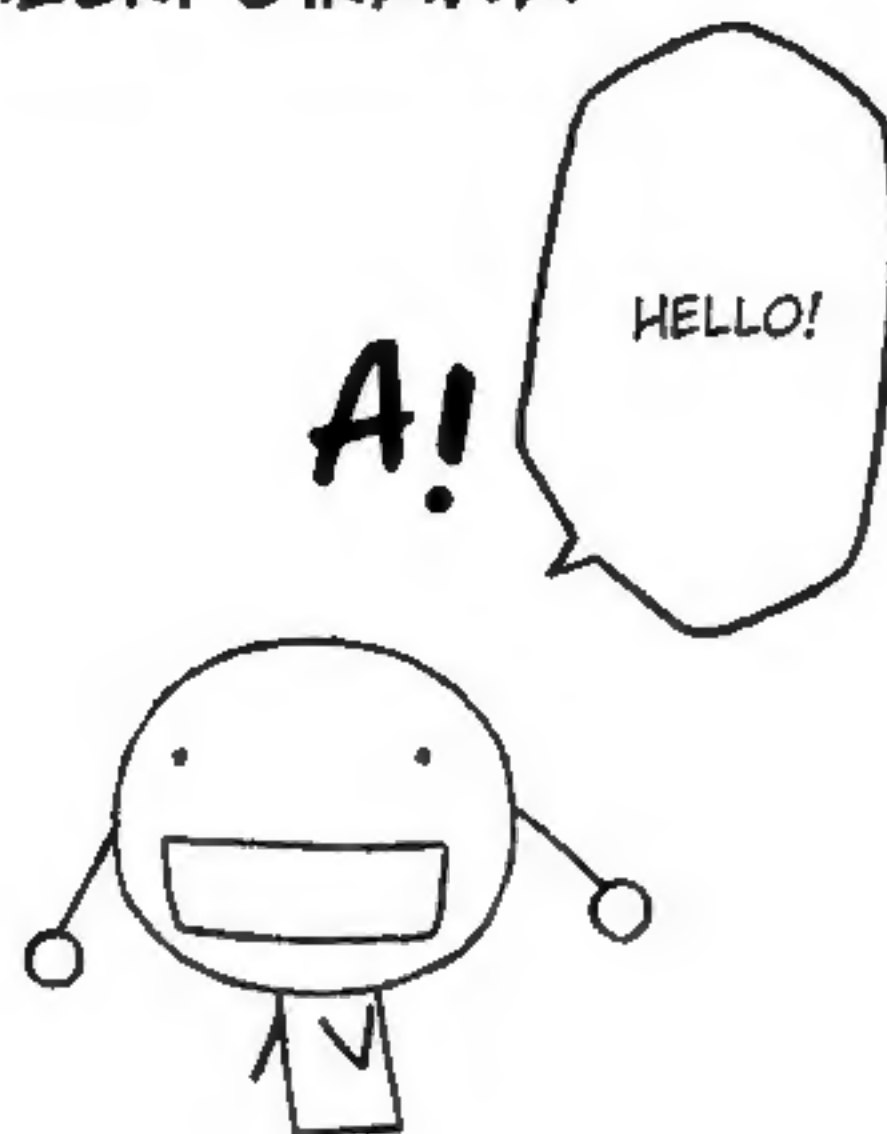
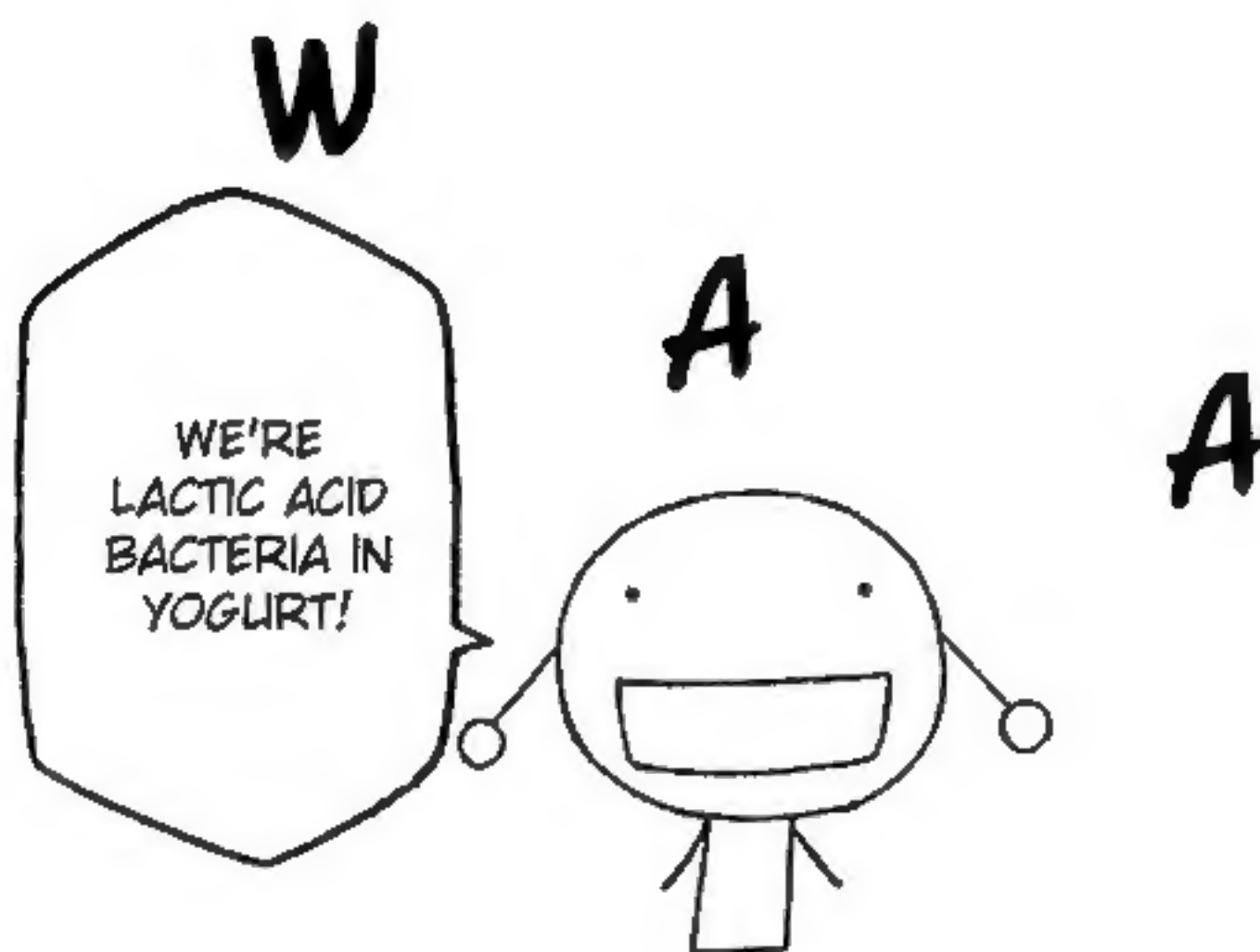
BONUS

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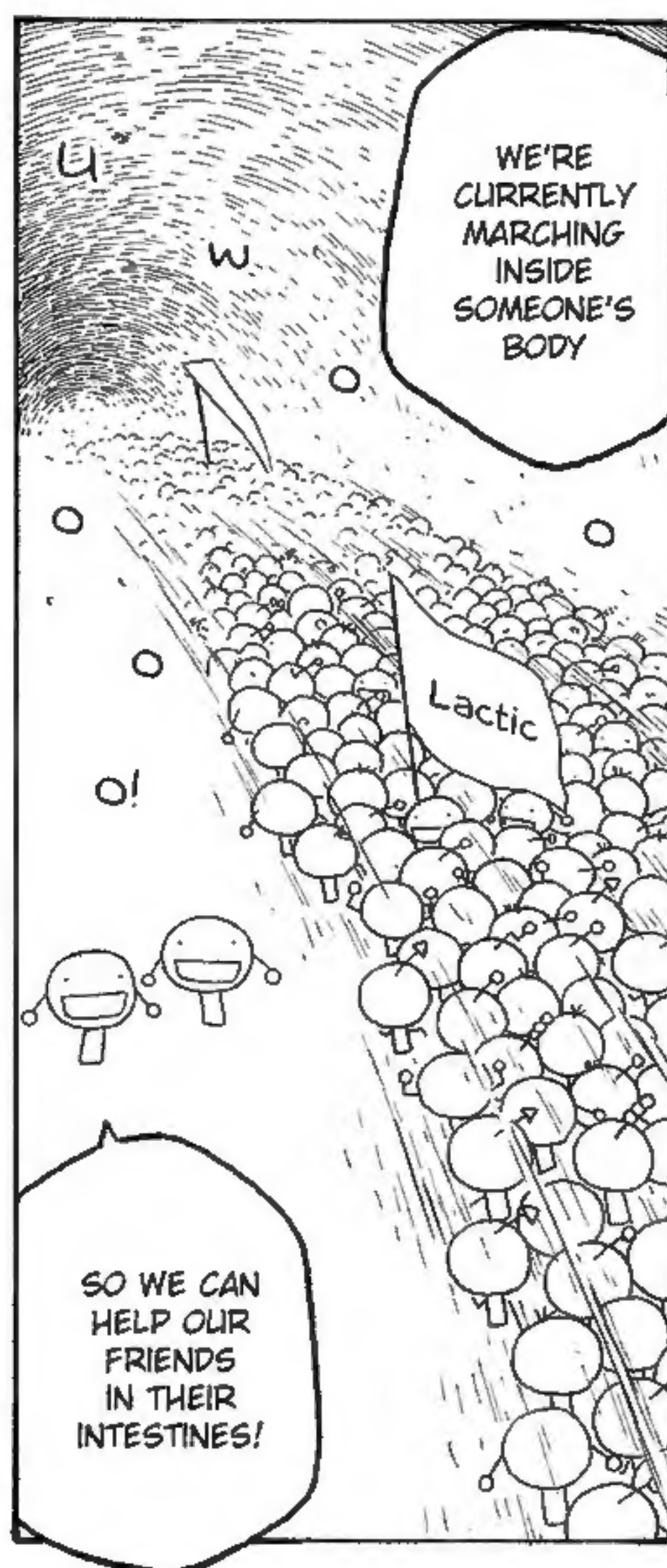


This manga is completely fiction. Just in case.

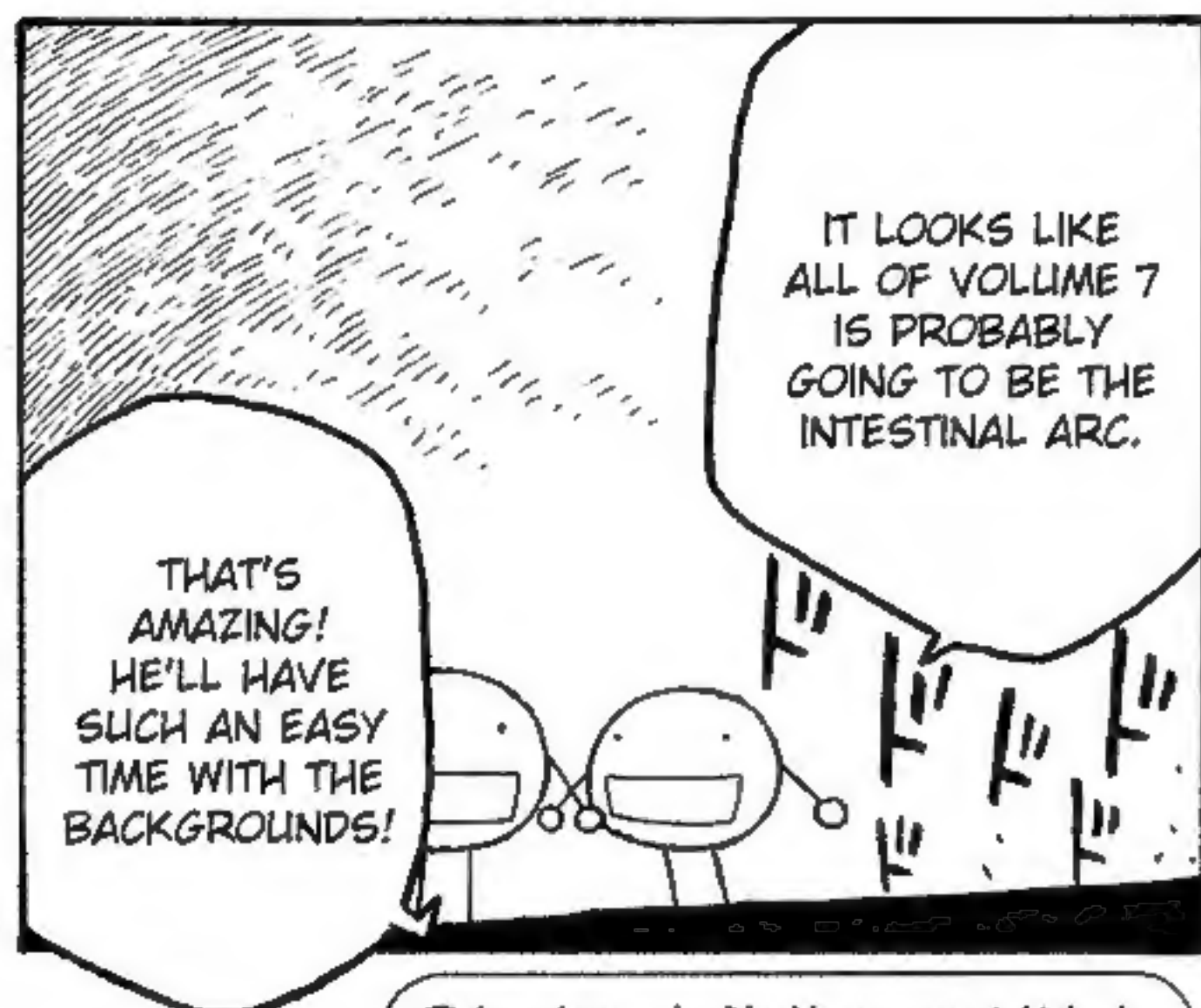
CH. 75: MICROBES, THE LAW, AND HAZUKI OIKAWA



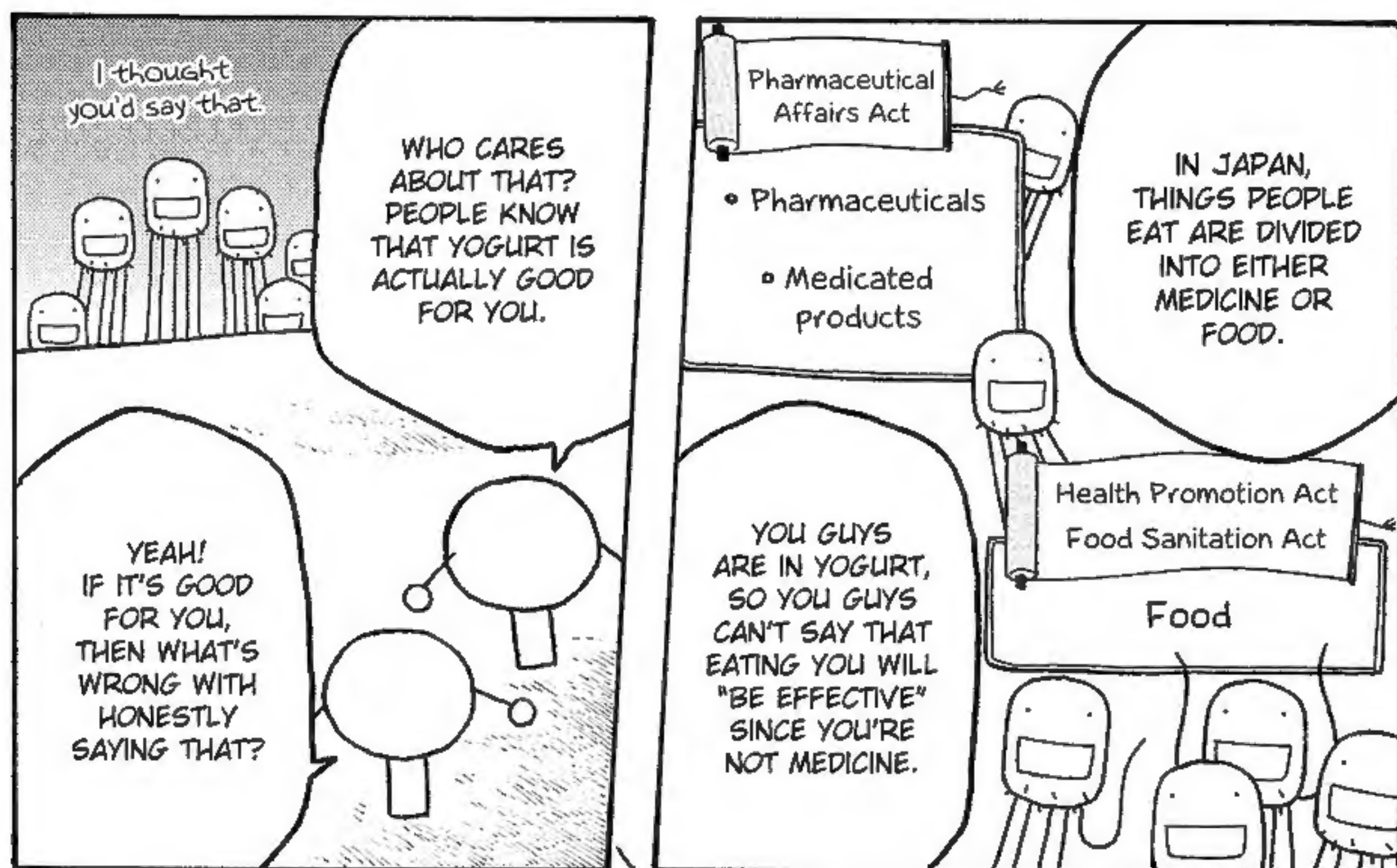
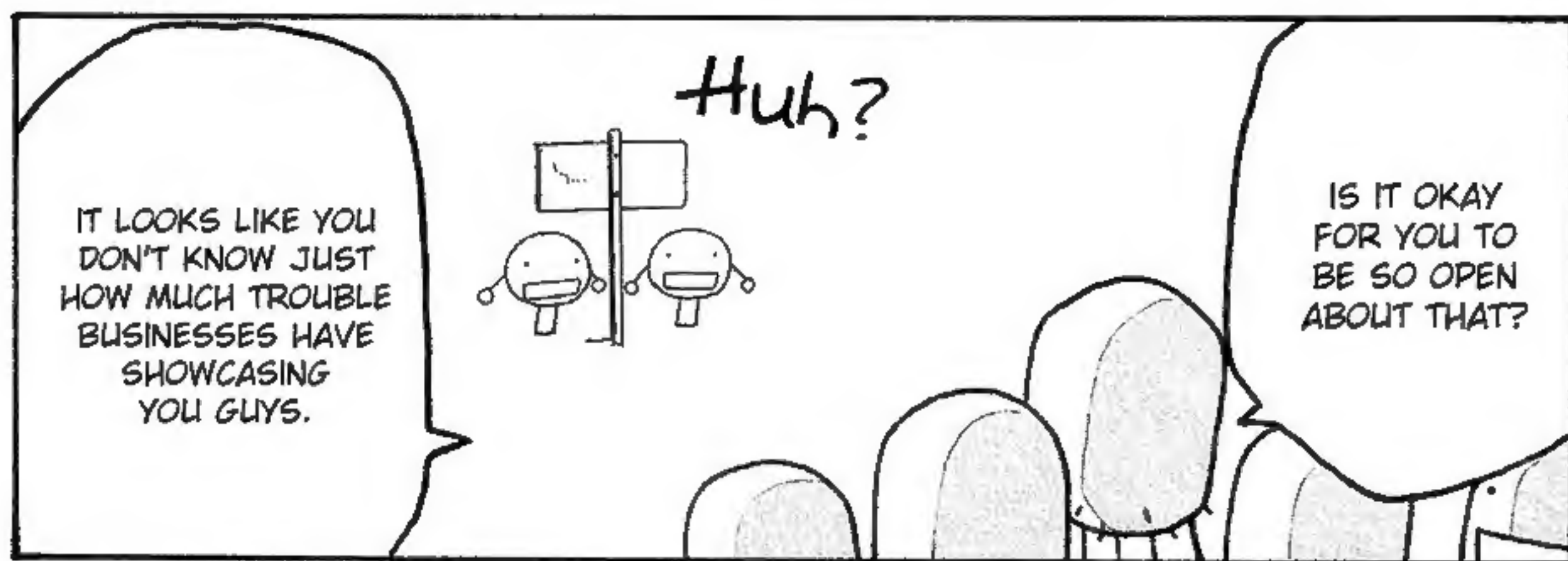
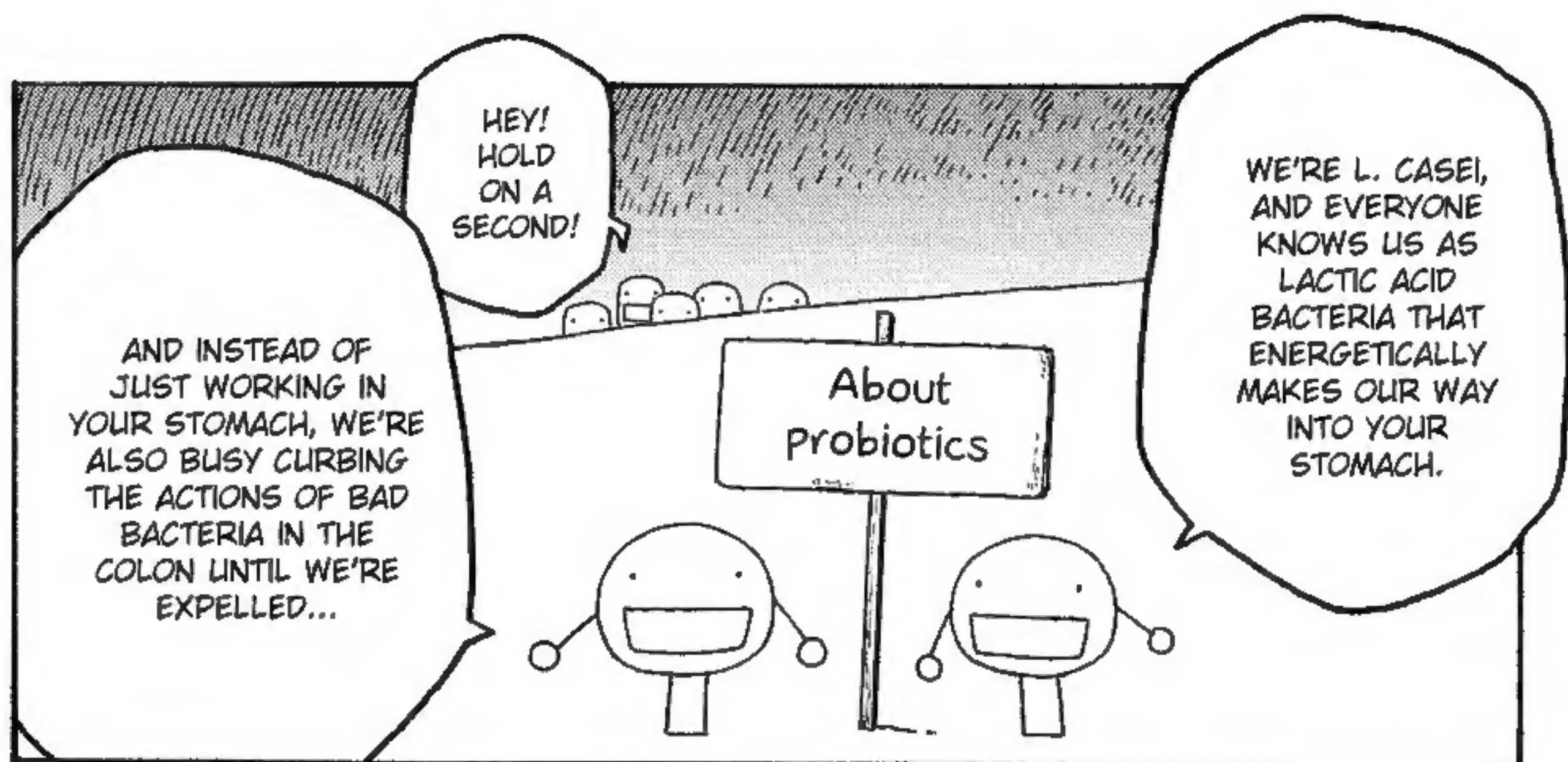
Lactic acid bacteria
Their introduction
is on the next page.



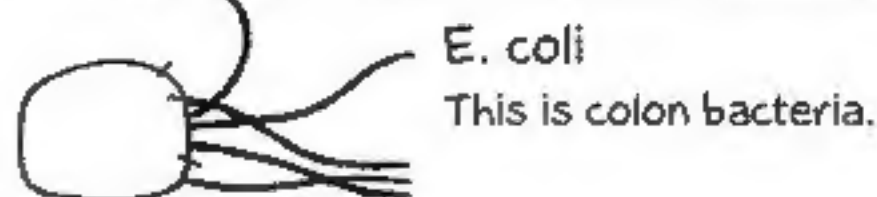
Is that a joke?



This story is Fiction, and this is the First chapter of volume 7.

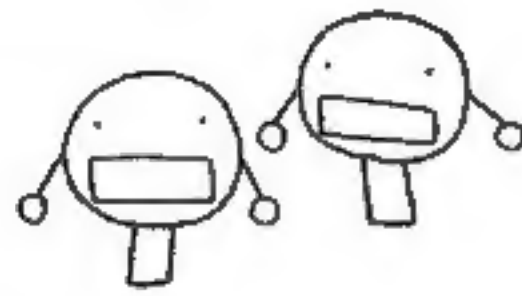


This is merely from a legal standpoint.

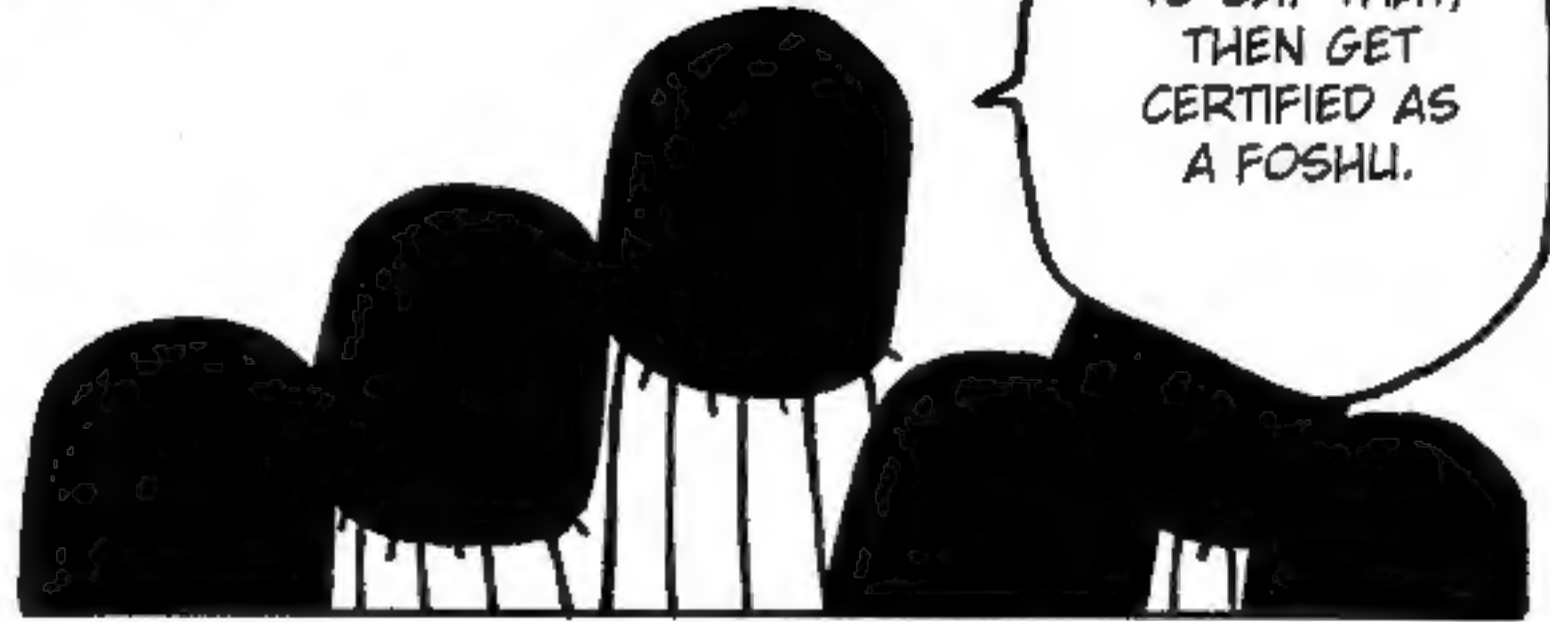


FOSHU?

YOU GUYS ARE FROM YOGURT KEIZOU ITSUKI MADE HIMSELF, RIGHT? THEN I GUESS THAT'D BE IMPOSSIBLE.



IF YOU WANT TO SAY THAT, THEN GET CERTIFIED AS A FOSHU.



FOSHU

I got this symbol from the Ministry of Health, Labor and Welfare, but the email said "Foshu symbol", so I accidentally misread it as "foosball" and almost discarded it.

IF IT'S GOOD FOR YOUR HEALTH, THERE'S PLENTY OF DATA AVAILABLE, AND ONLY THINGS THAT ARE RECOGNIZED BY THE GOVERNMENT CAN GET THIS LABEL.

Ministry of Health, Labor and Welfare Approved



Foods for Specified Health Use

FOODS FOR SPECIFIED HEALTH USE, FOSHU, IS ONE LINK IN THE HEALTH-PROMOTING FOOD SYSTEM.



That's so frivolous!

Whaaat!?



IF SOMETHING HAS THE "CONDITIONALLY FOSHU" LABEL, IT CAN SAY THAT IT HAS A MEDICINAL EFFECT,

Ministry of Health, Labor and Welfare Approved

Conditionally

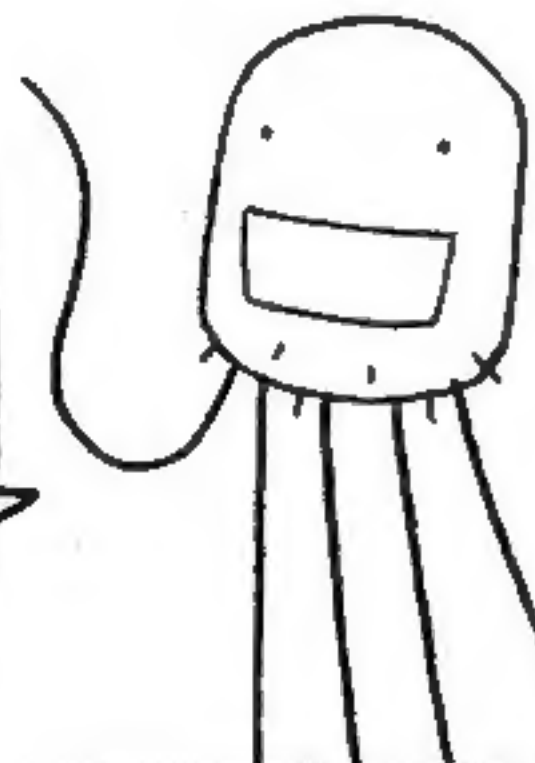
Foods for Specified Health Use

BY THE WAY, FOOD THAT IS SEEN AS HEALTHY BUT DOES NOT SATISFY THE STRICT RULES TO GET THE FOSHU LABEL

BUT UNDER THE CONDITION THAT IT ALSO SAYS THAT "THE BASIS FOR THIS IS NOT NECESSARILY ESTABLISHED".

Heh
Heh
Heh
Heh

IS GIVEN THE "CONDITIONALLY FOSHU" LABEL.

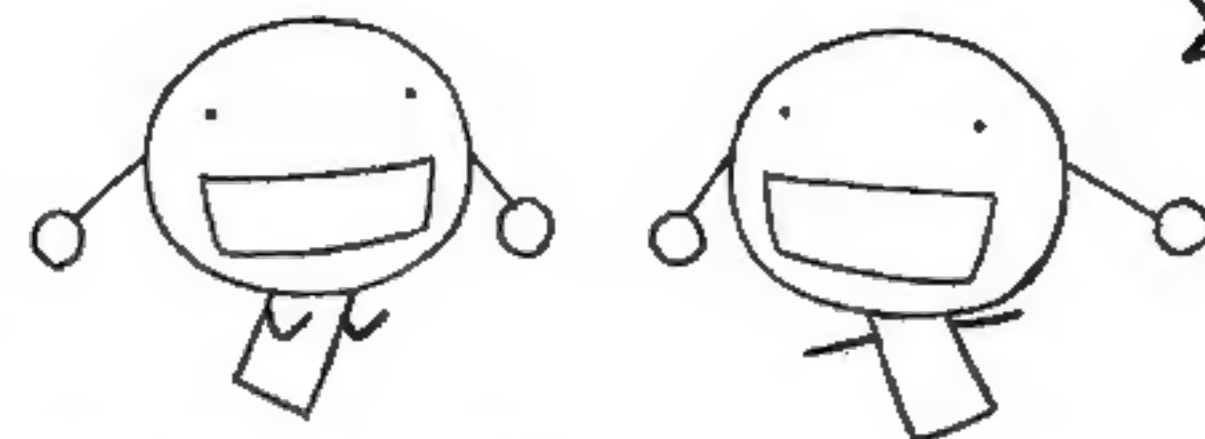


Yeah, it's Frivolous.

WE'RE LACTIC
ACID BACTERIA!
THE BASIS FOR THIS
ISN'T NECESSARILY
ESTABLISHED, BUT
THERE'S A POSSIBILITY
THAT WE'LL HELP
WITH YOUR BOWEL
MOVEMENTS IF
YOU EAT US!

Yaaaaaay!

HELLO!
WE'RE FROM
YOGURT MADE
BY KEIZOU
ITSUKI!



Conditionally FOSHU version

Hahahahahaha!

THIS KINDA
MAKES ME
WANT TO GET
THAT FOSHU
LABEL.

T-THERE'S
SOMETHING
OFF
ABOUT IT.

AS LACTIC
ACID BACTERIA,
YOU DON'T DO
ANYTHING GOOD
FOR SOMEONE'S
STOMACH BY
YOURSELVES.

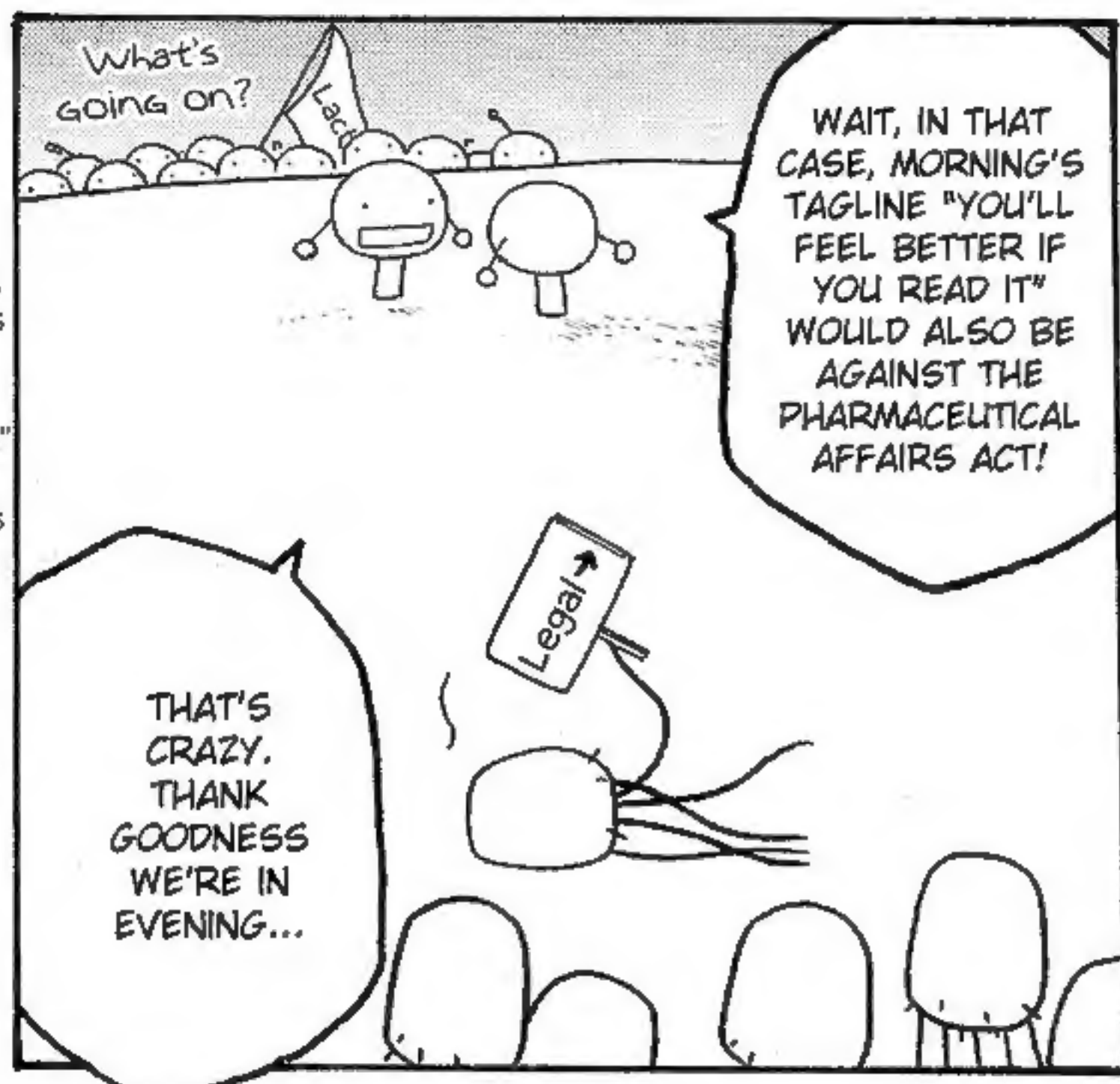
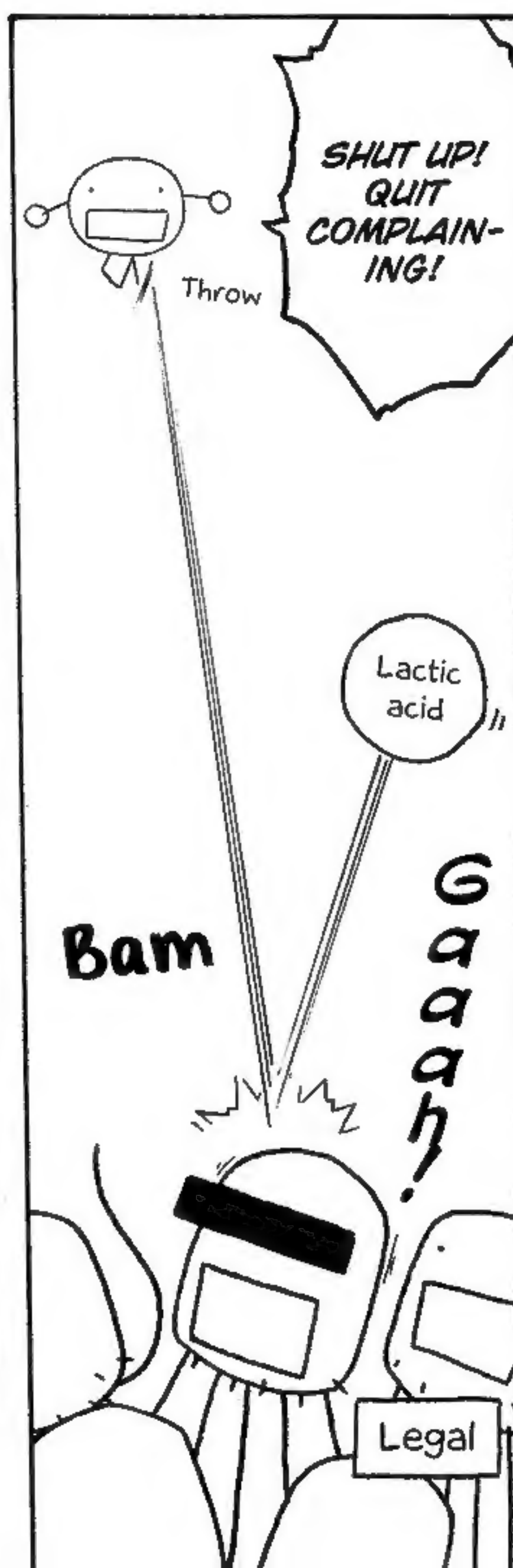
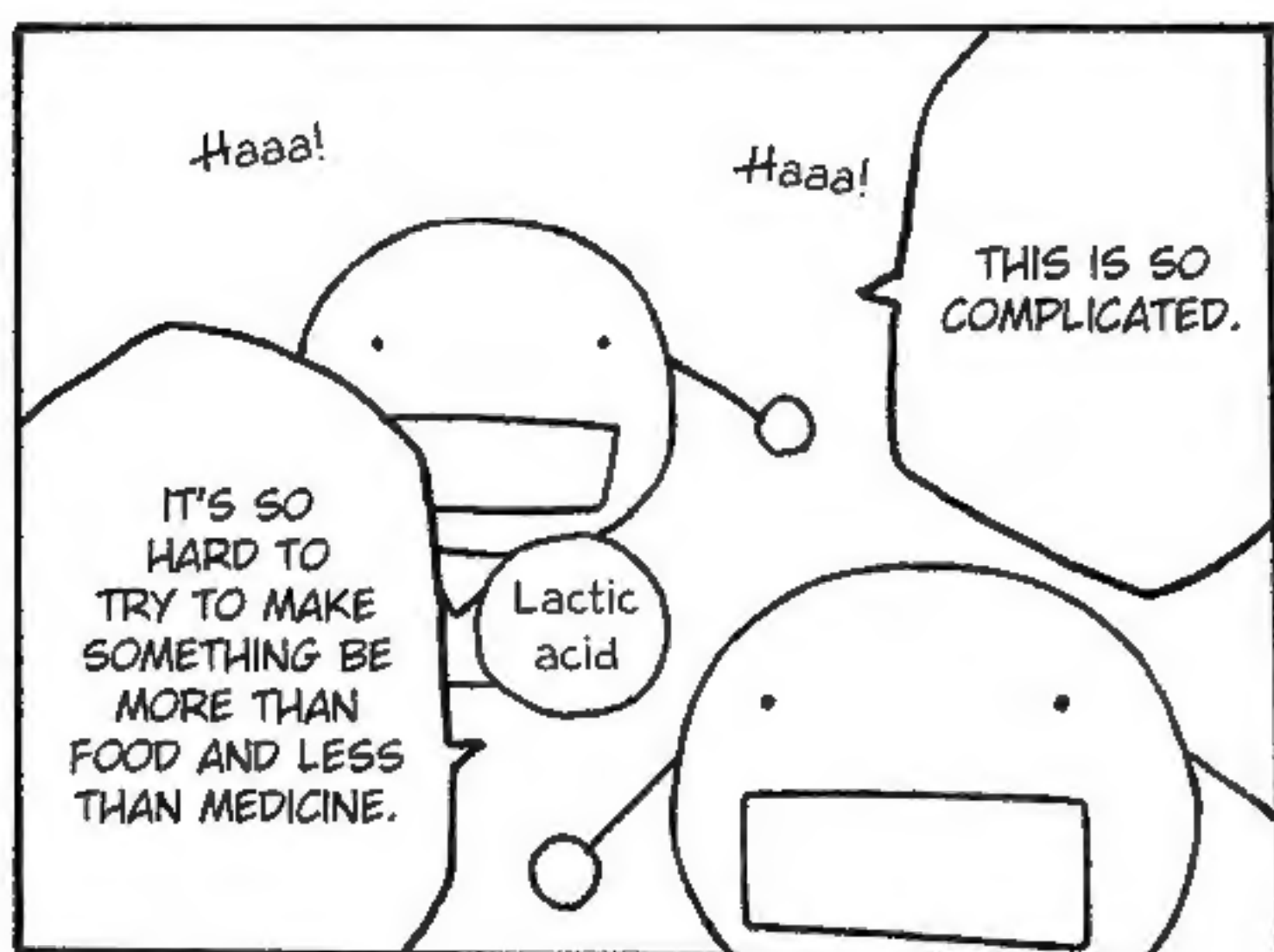
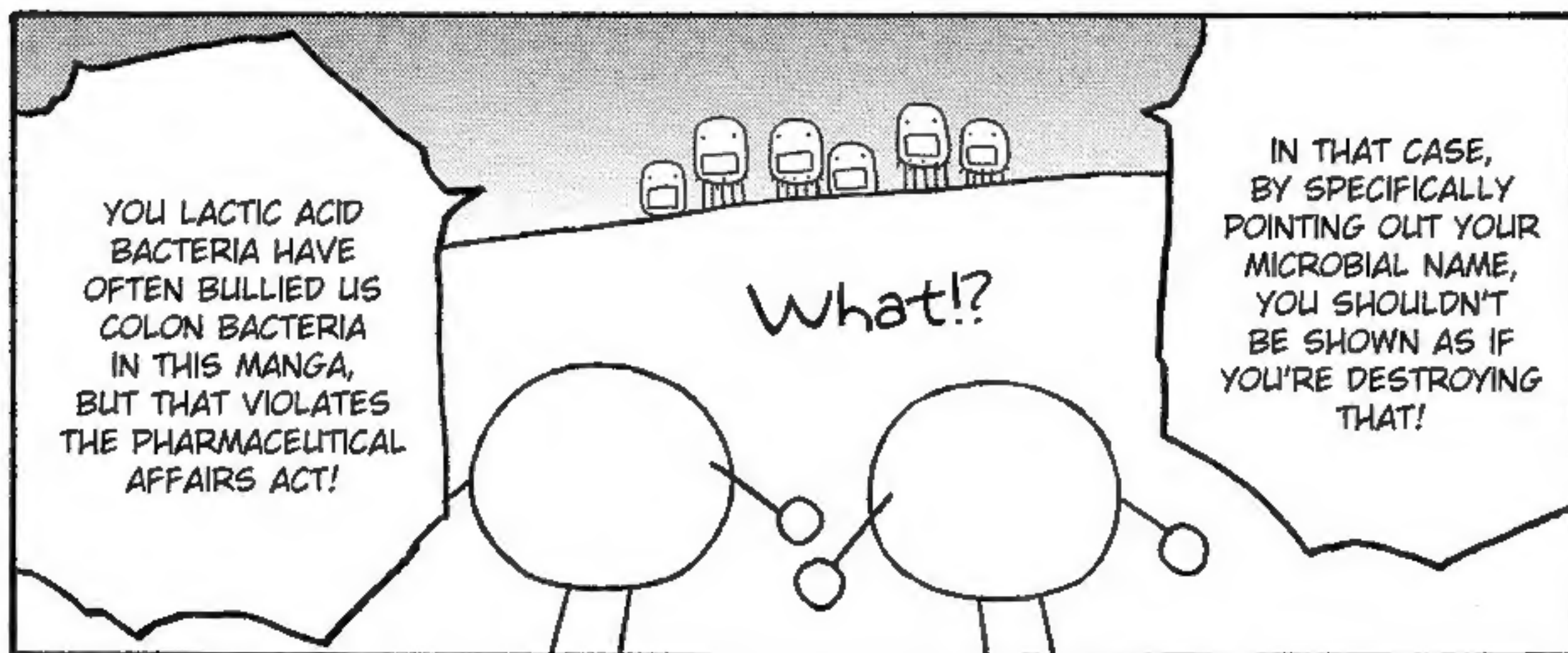
IT'S ACTUALLY
THE LACTIC ACID
YOU GUYS MAKE
THAT'S USEFUL
FOR MAINTAINING
A BALANCE
BETWEEN
GUT FLORA.

BY THE
WAY,

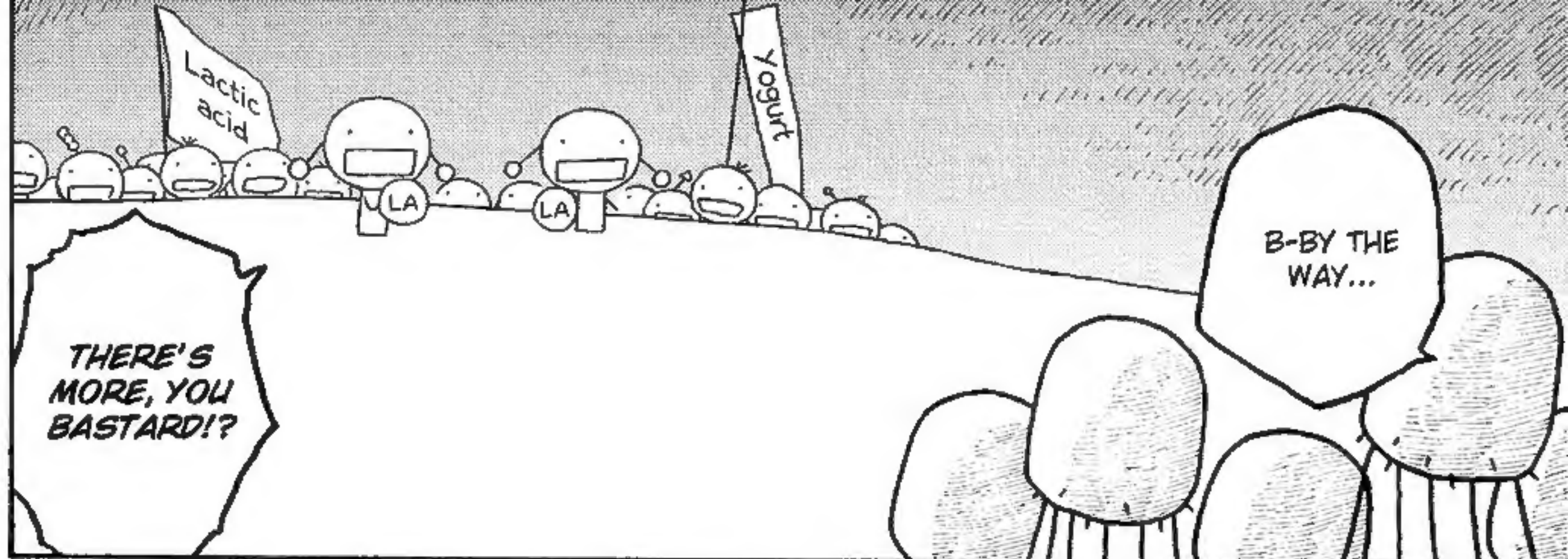
REGARDLESS
OF THE FOSHU
SYSTEM, YOU
CAN'T EVEN SAY
THAT YOU DEFEAT
US INSIDE
SOMEONE'S BODY.

Gut flora
Flora has
to do with
a flower
garden.
In the past,
microbes
were treated
as plants.

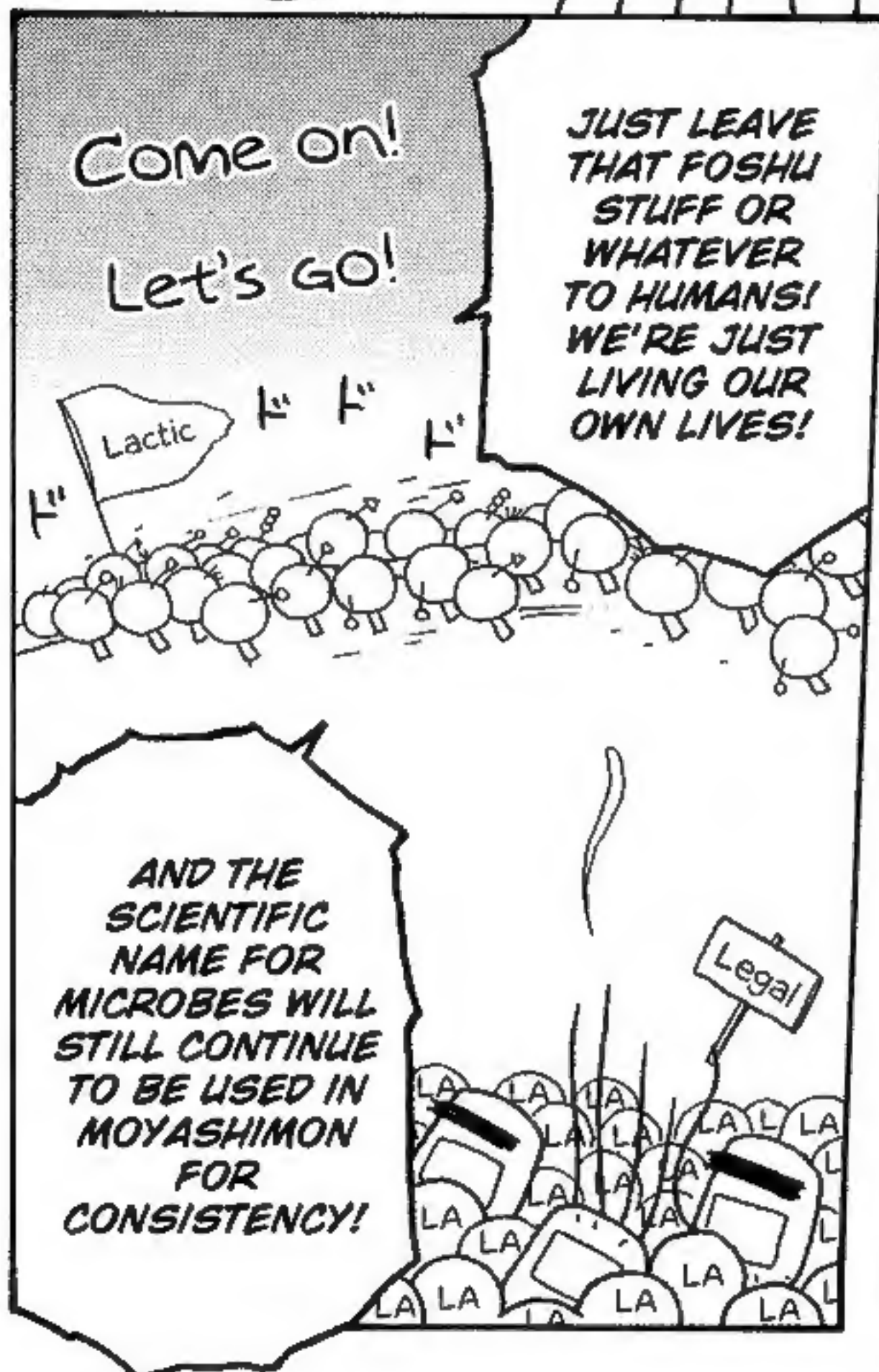
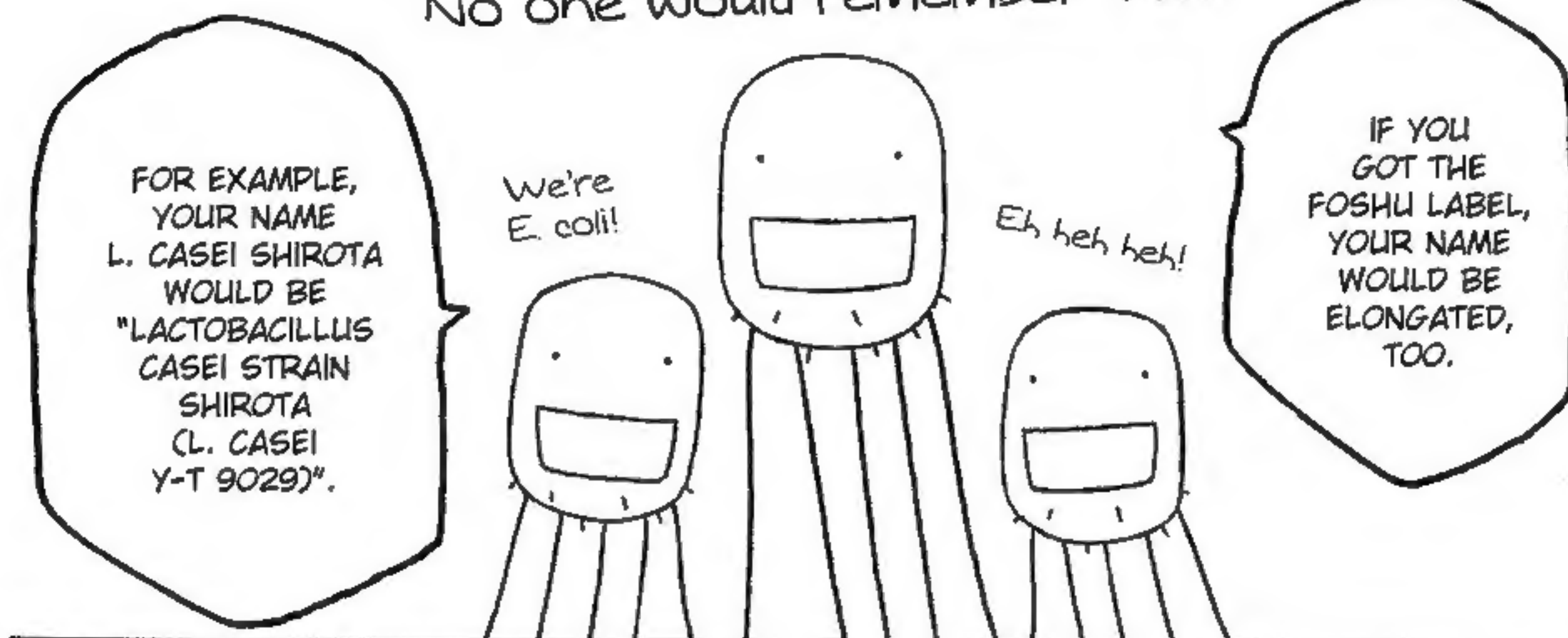
This is fiction, after all.



"You'll feel better if you read it."
By the way, Afternoon's tagline is "Manga Aggression!" and good! Afternoon's tagline is "Manga Ignition!" Evening doesn't have one.



No one would remember that!



This is fiction, after all.



Ke'zou
Itsuki
He's a
professor
at a certain
agricultural
university.
He should
play a big
part in this
volume.



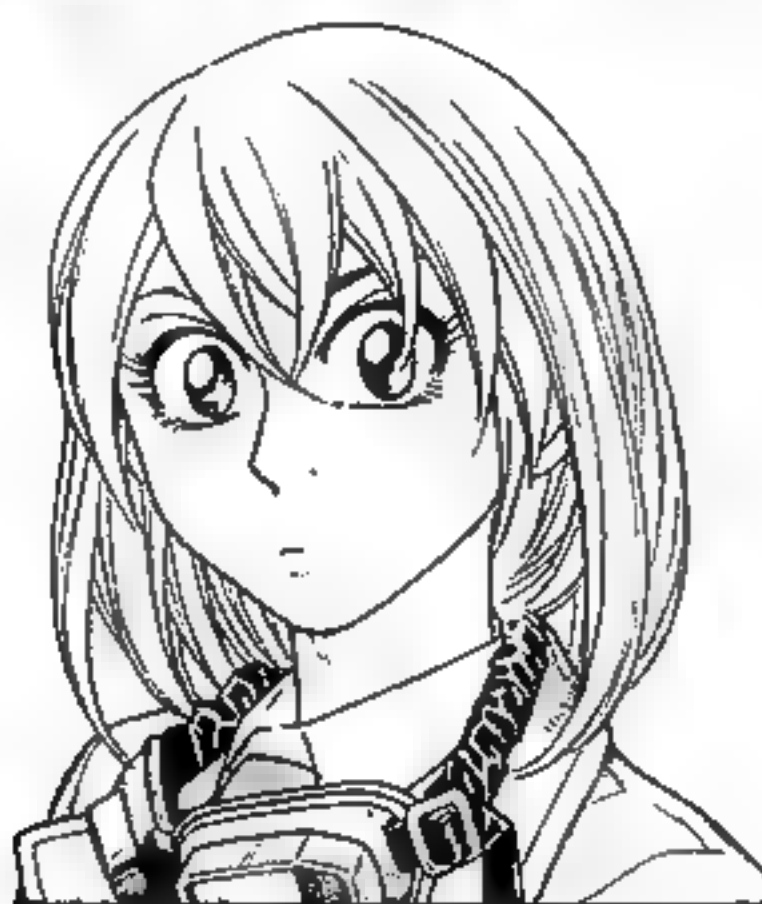
Hazuki
O'kawa
She's a
first-year
at a certain
agricultural
university.
She hasn't
been called
a clean
freak in
a while.





I WANT
TO ASK YOU
ABOUT SOME
MICROBES!

PRO-
FESSOR!



WAS THERE
ALWAYS A
BASEMENT
ENTRANCE
OVER HERE...?

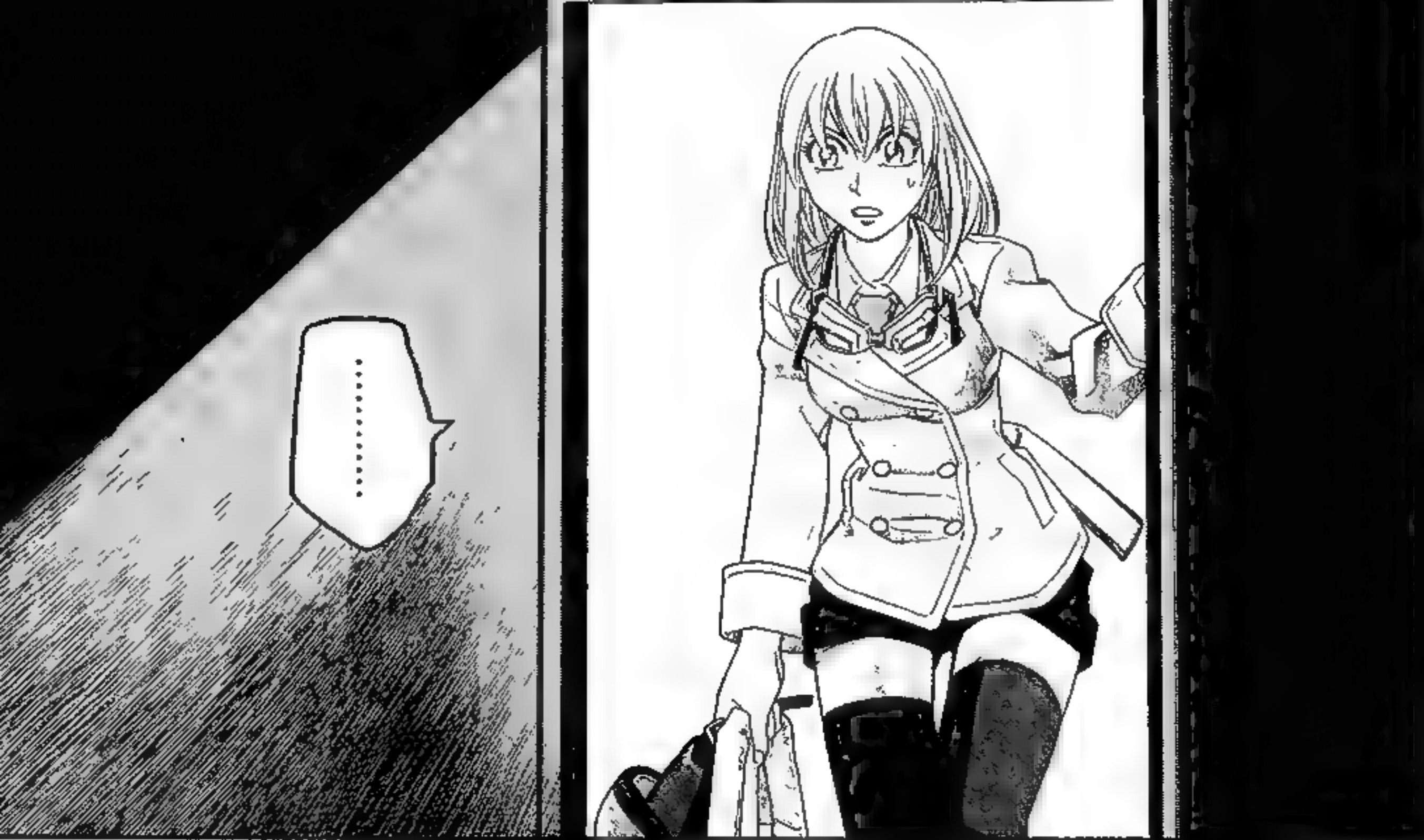
HM...?



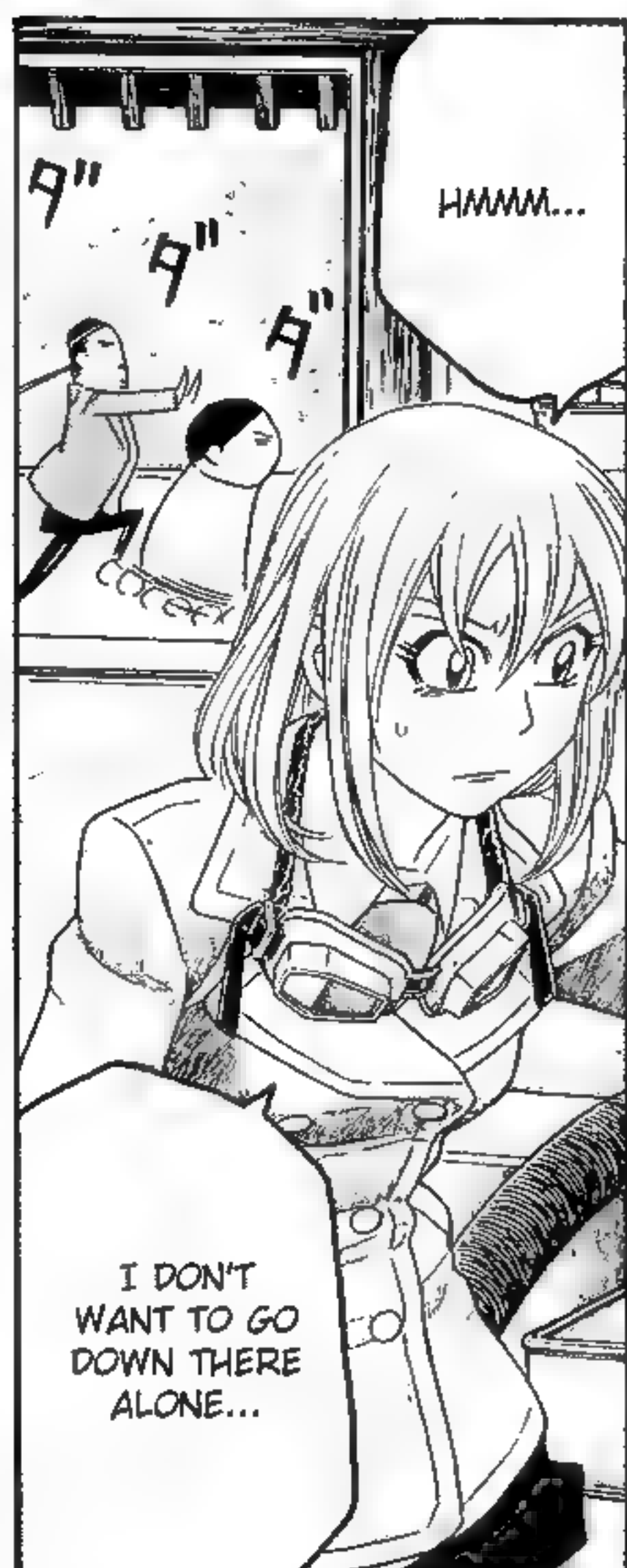
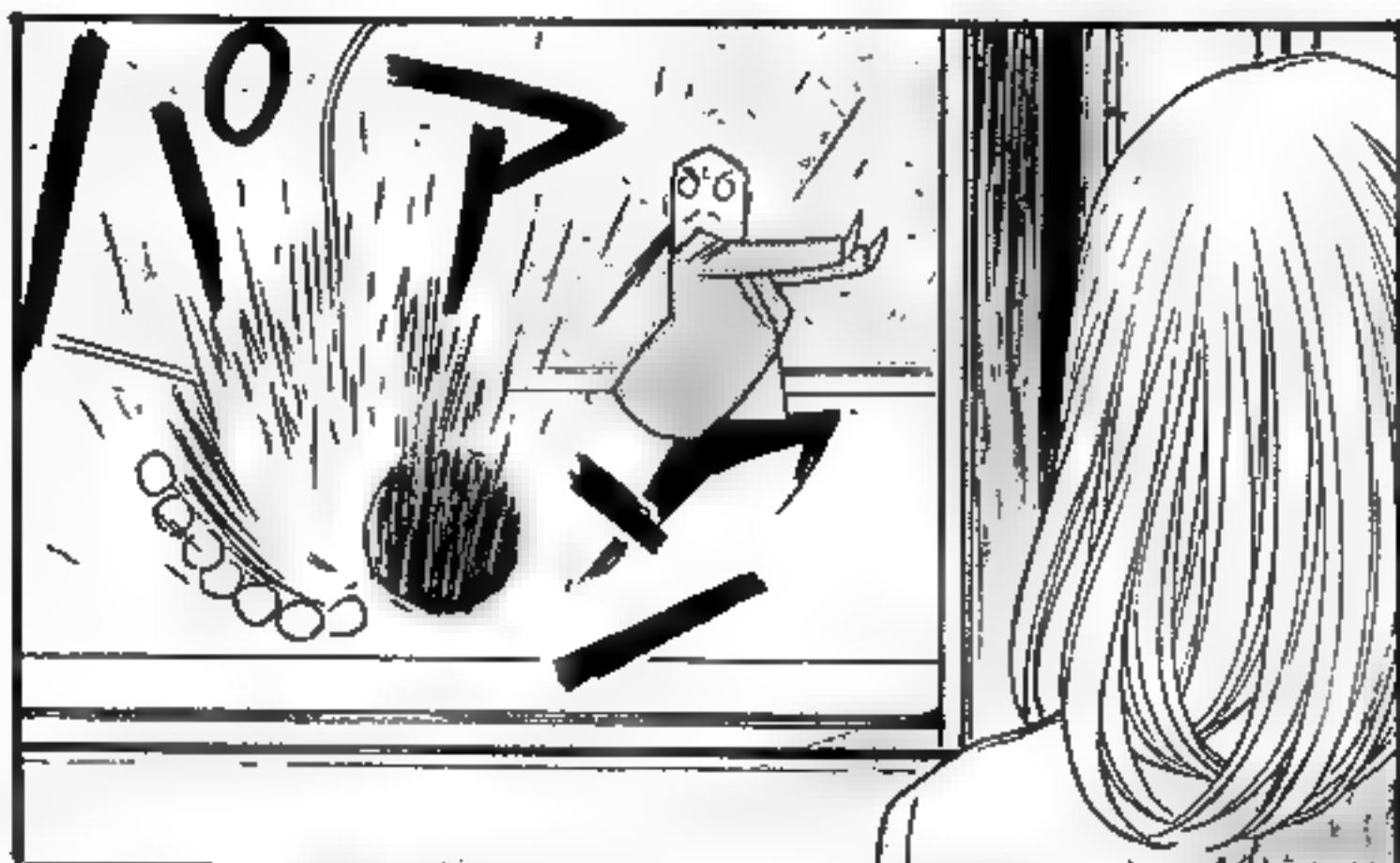
Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com



In ancient times, Japanese people apparently ran with both hands raised.



It feels like it's finally time for the Fermentation Room to begin operations, but I wouldn't say it took a long time because it's only been about six months since the first-years started college, so please keep that in mind as you enjoy it. Ah, this is fiction.



**YOU CAN'T
SERIOUSLY
WHIP
SOMEONE
LIKE THAT!**

**ARE
YOU
CRAZY
!?**



**BUT YOU
SAID I
COULD TALK
ABOUT IT!**

**BUT
AREN'T
YOU GUYS
GOING
OUT!?**



**ARE
YOU**

**INSANE
!?**



**SHUT
THE
HELL
UP!**

**I KNOW YOU
GUYS ARE
SPREADING
STUPID
RUMORS
ABOUT ME
ALL OVER
SCHOOL!**

**Kaoru
Misato**
He just recently ~~eloped~~ escaped with the woman to the left, so he's been through a lot.

**Takuma
Kawahama**
Frankly, he's just getting dragged into it.



Haruka Hasegawa

I tried looking up if walking around with a whip is against the law, but I have no idea.

CH. 76:
STARTING UP THE
FERMENTATION ROOM

OH HH...

THERE MAY BE
A LOT GOING
ON, BUT IT'S
THE SAME AS
ALWAYS...







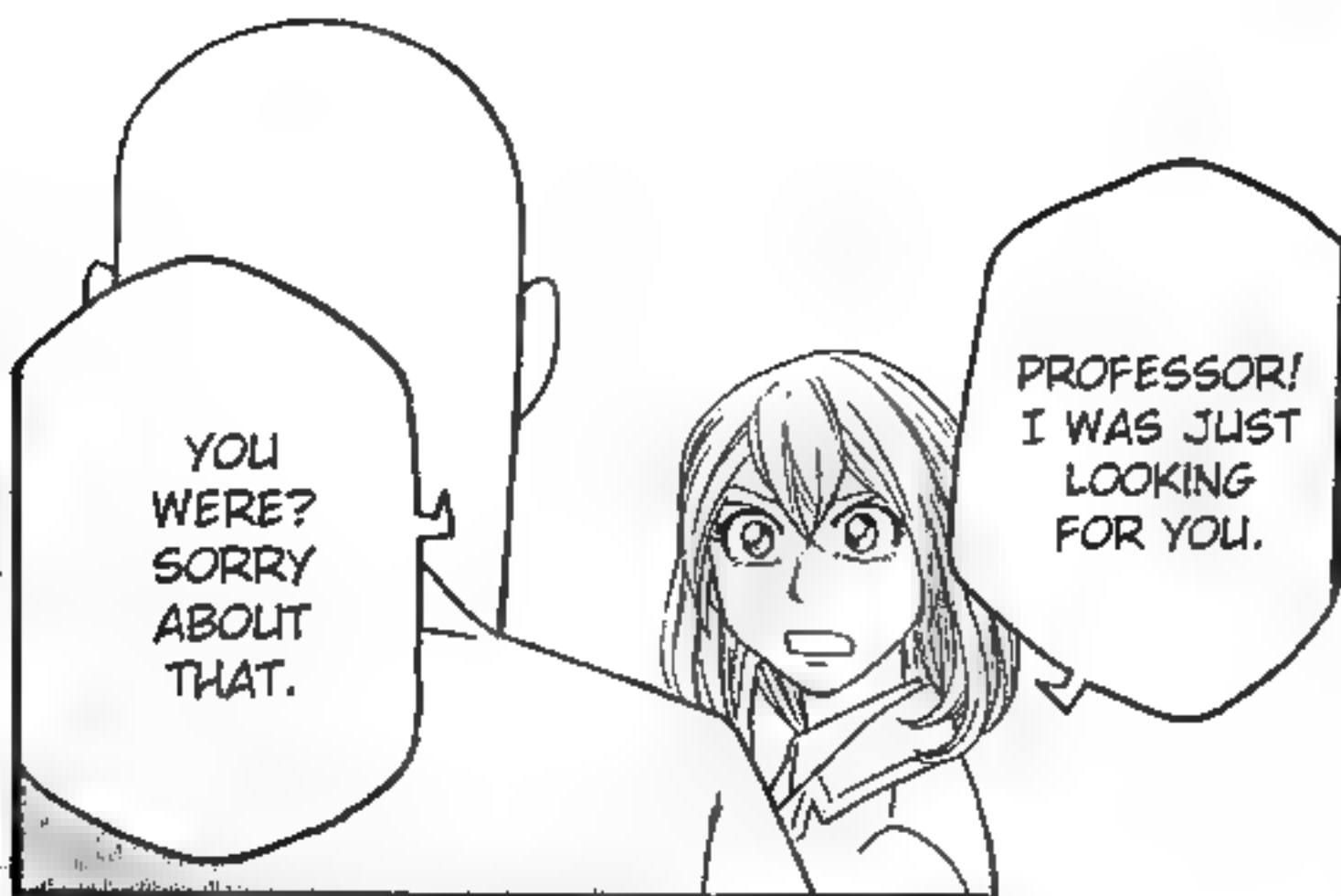
Hazuki Oikawa
She's a clean freak. If there are yaoi fangirls, then are there fermentat on fangirls, too?



Keizou Itsuki
It's nice how his first appearance this chapter makes him look like a Dom (MS-09). Jet stream attack.



Kei Yuuki
Questions about his gender have finally started to lessen recently.



YOU WERE? SORRY ABOUT THAT.

PROFESSOR! I WAS JUST LOOKING FOR YOU.



OH!!!

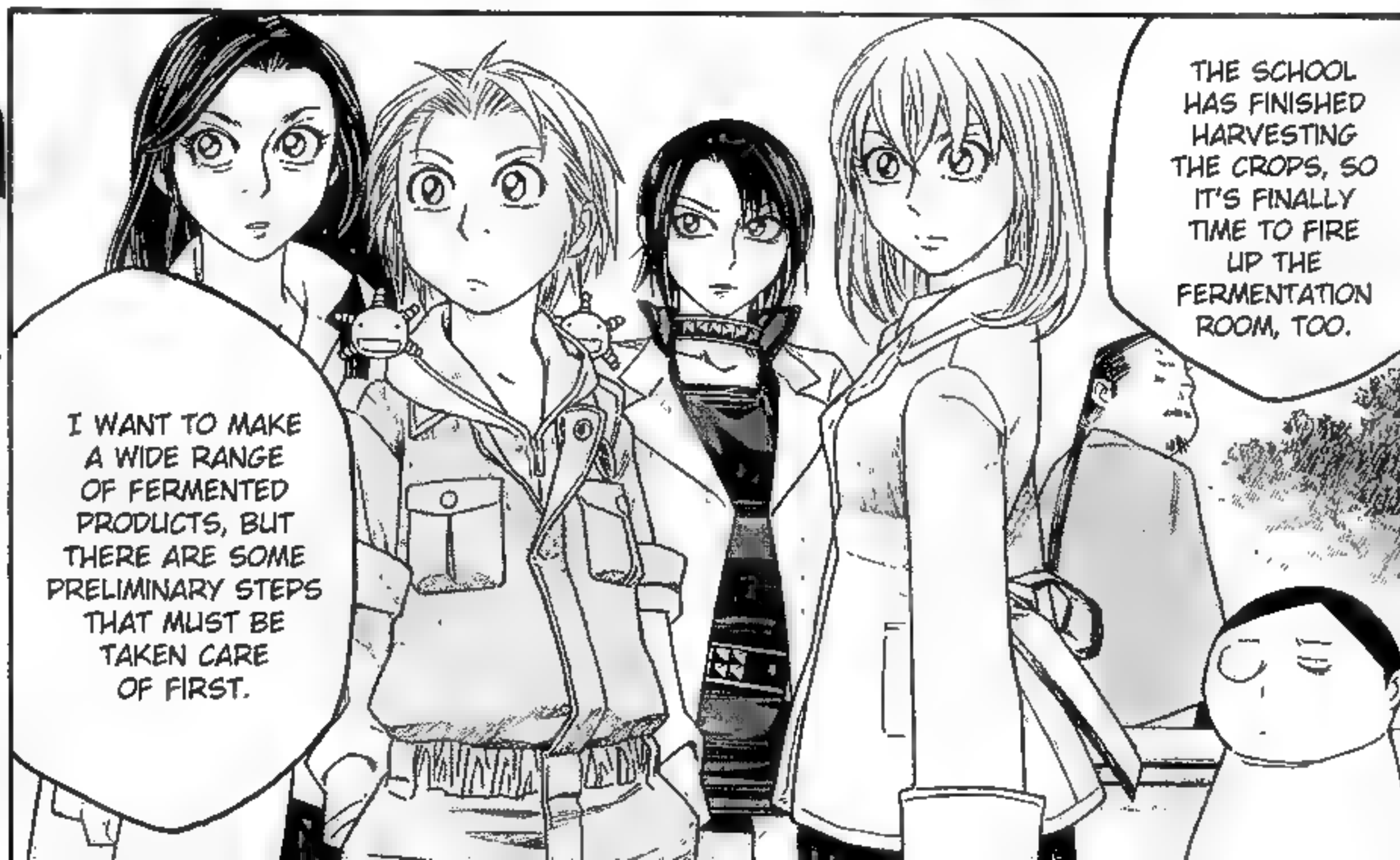


NOW THEN, EVERYONE,

IT'S FINALLY THE HEIGHT OF AUTUMN.

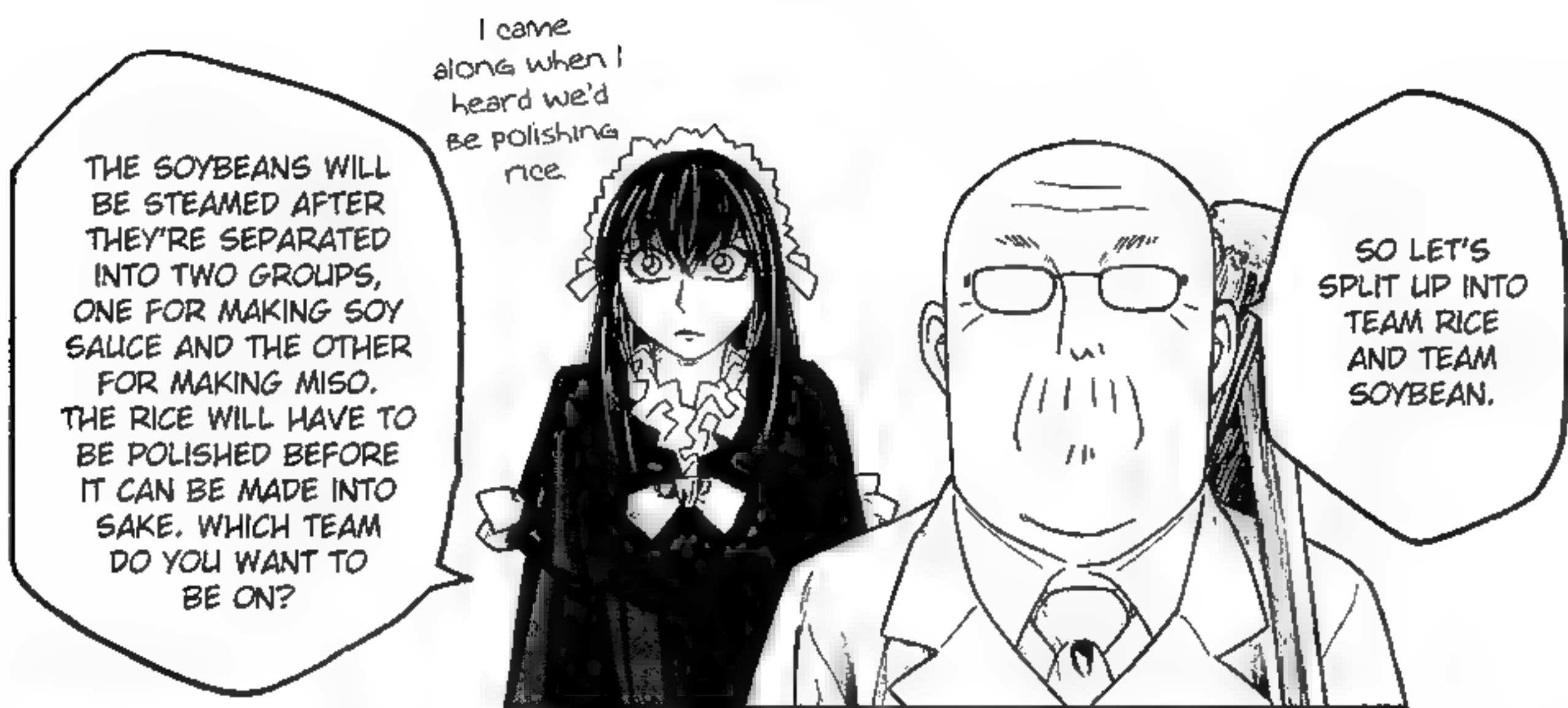


YOU GUYS ARE ALREADY DONE? THAT WAS FAST!



I WANT TO MAKE A WIDE RANGE OF FERMENTED PRODUCTS, BUT THERE ARE SOME PRELIMINARY STEPS THAT MUST BE TAKEN CARE OF FIRST.

THE SCHOOL HAS FINISHED HARVESTING THE CROPS, SO IT'S FINALLY TIME TO FIRE UP THE FERMENTATION ROOM, TOO.



THE SOYBEANS WILL BE STEAMED AFTER THEY'RE SEPARATED INTO TWO GROUPS, ONE FOR MAKING SOY SAUCE AND THE OTHER FOR MAKING MISO. THE RICE WILL HAVE TO BE POLISHED BEFORE IT CAN BE MADE INTO SAKE. WHICH TEAM DO YOU WANT TO BE ON?

I came along when I heard we'd be polishing rice.

SO LET'S SPLIT UP INTO TEAM RICE AND TEAM SOYBEAN.



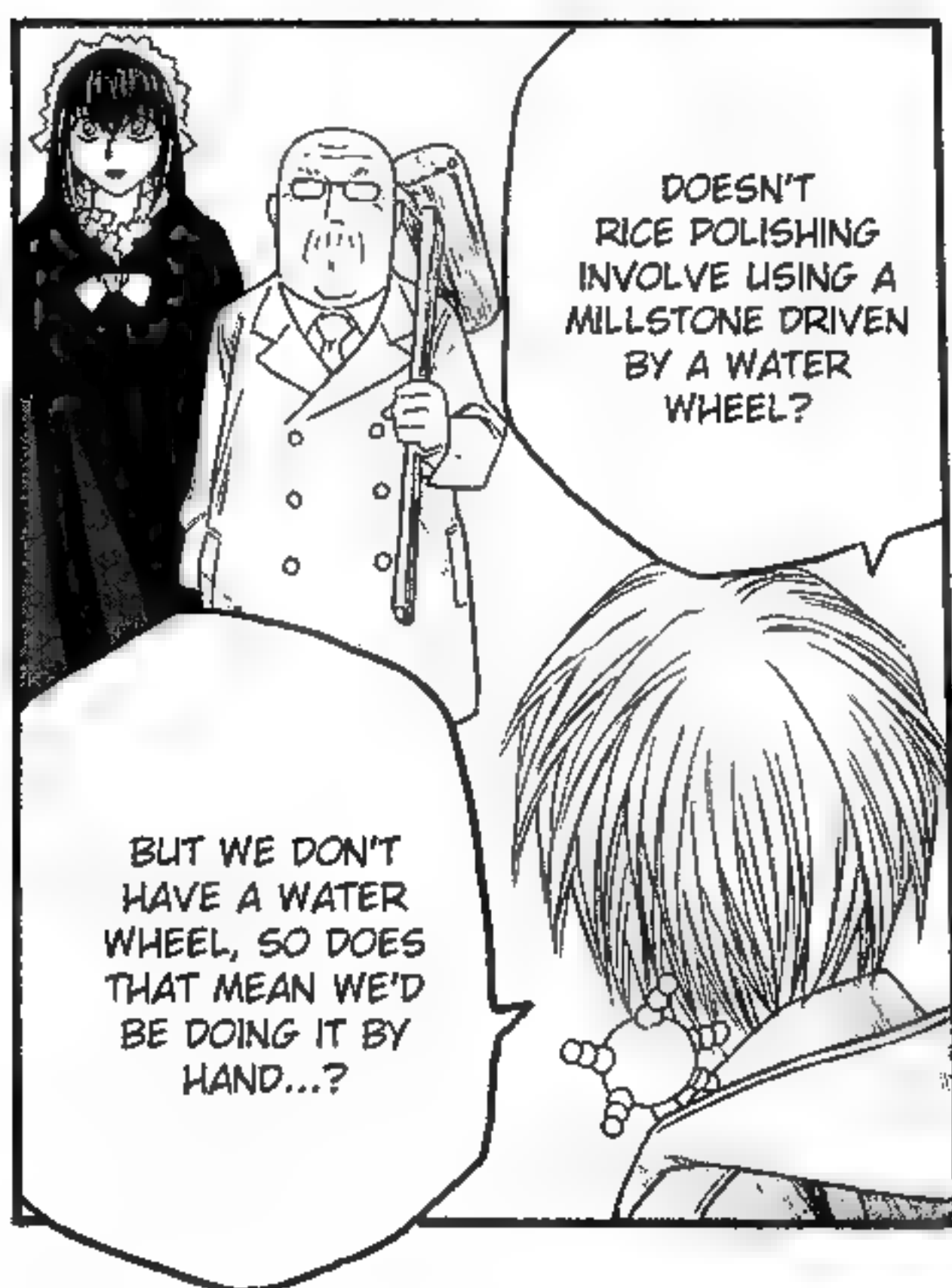
I'LL SUPERVISE THE SOYBEANS.

I'LL HELP WITH THE SOYBEANS.

SOY-BEANS!

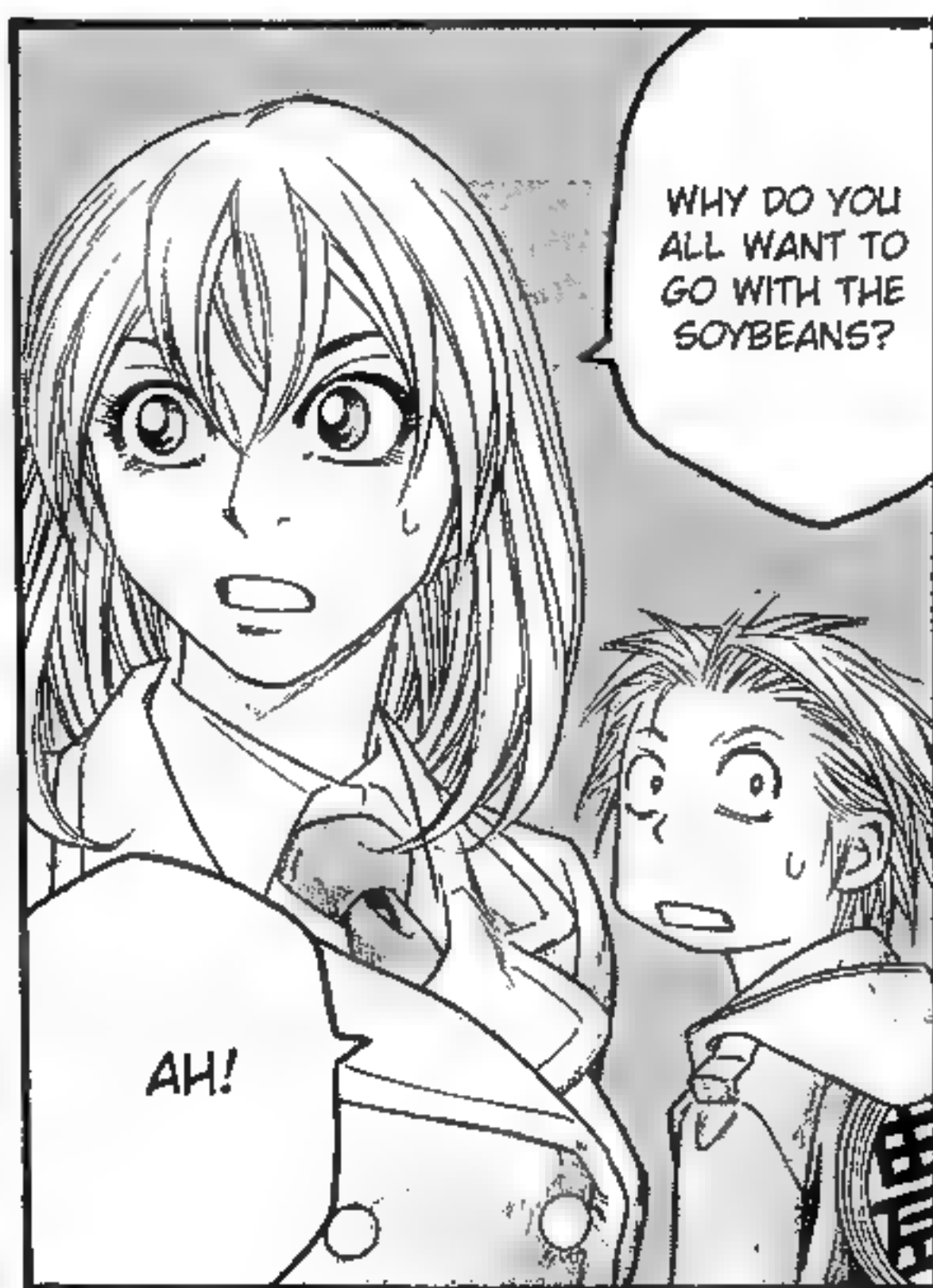
SOY-BEANS!

Huh!?



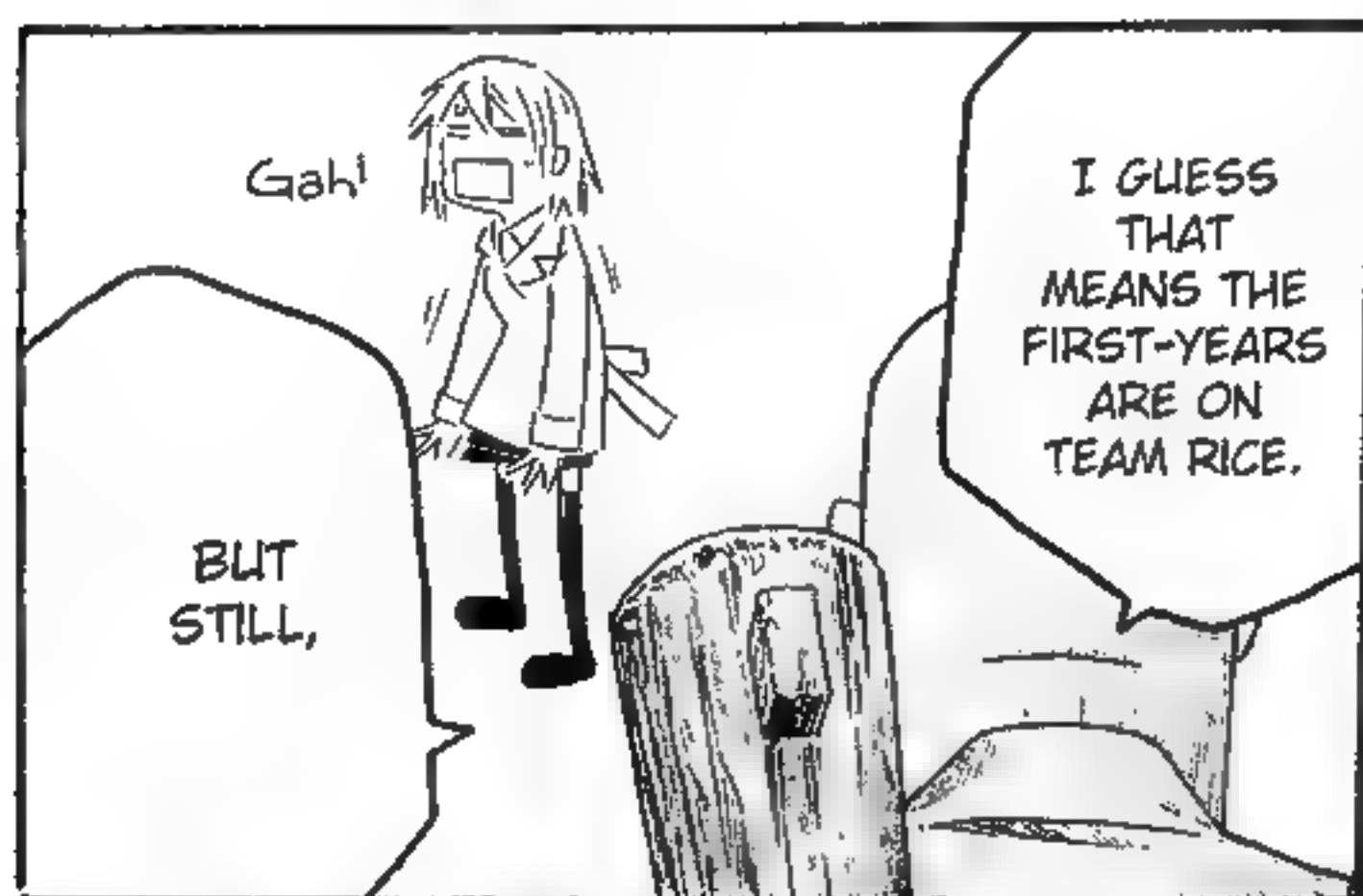
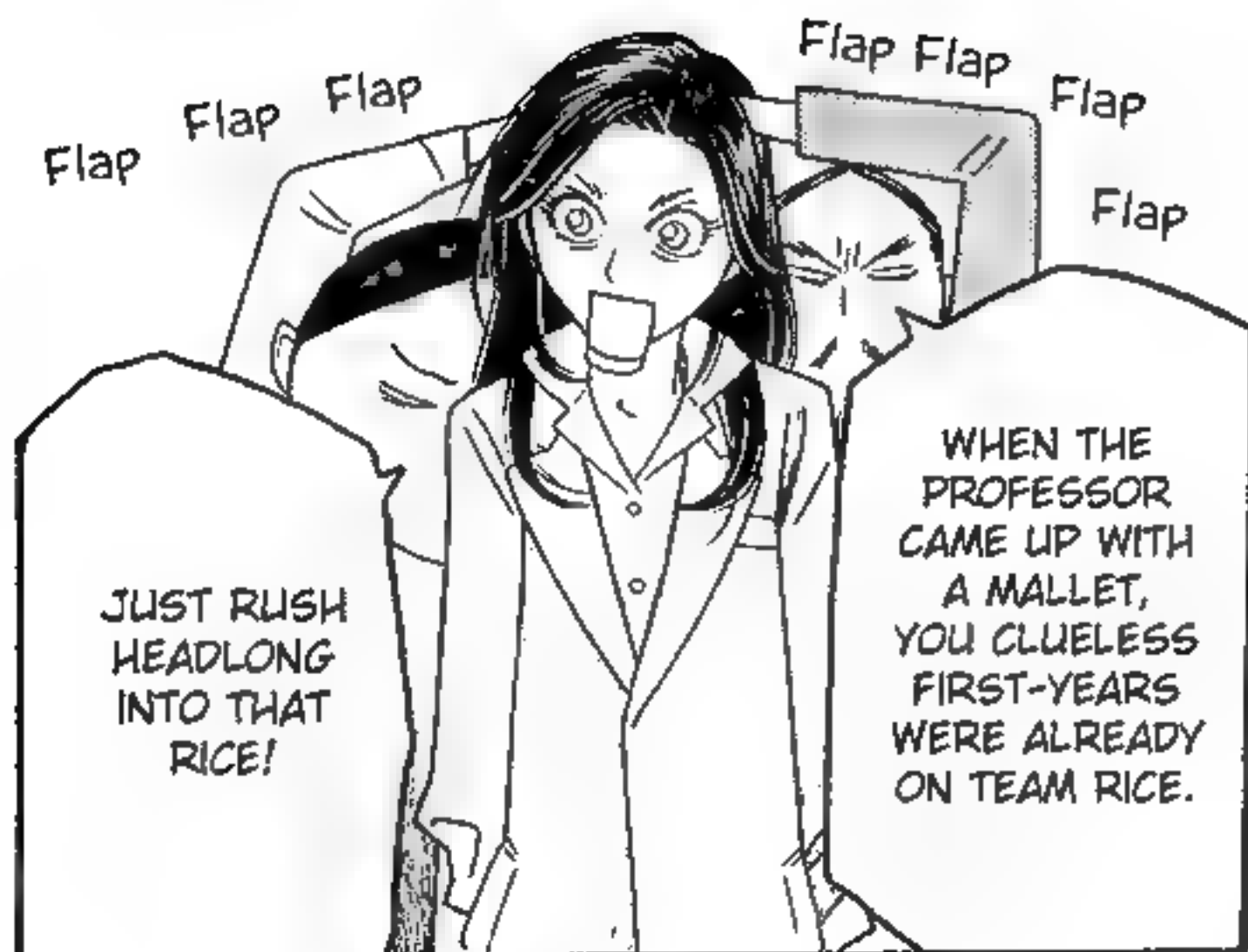
DOESN'T RICE POLISHING INVOLVE USING A MILLSTONE DRIVEN BY A WATER WHEEL?

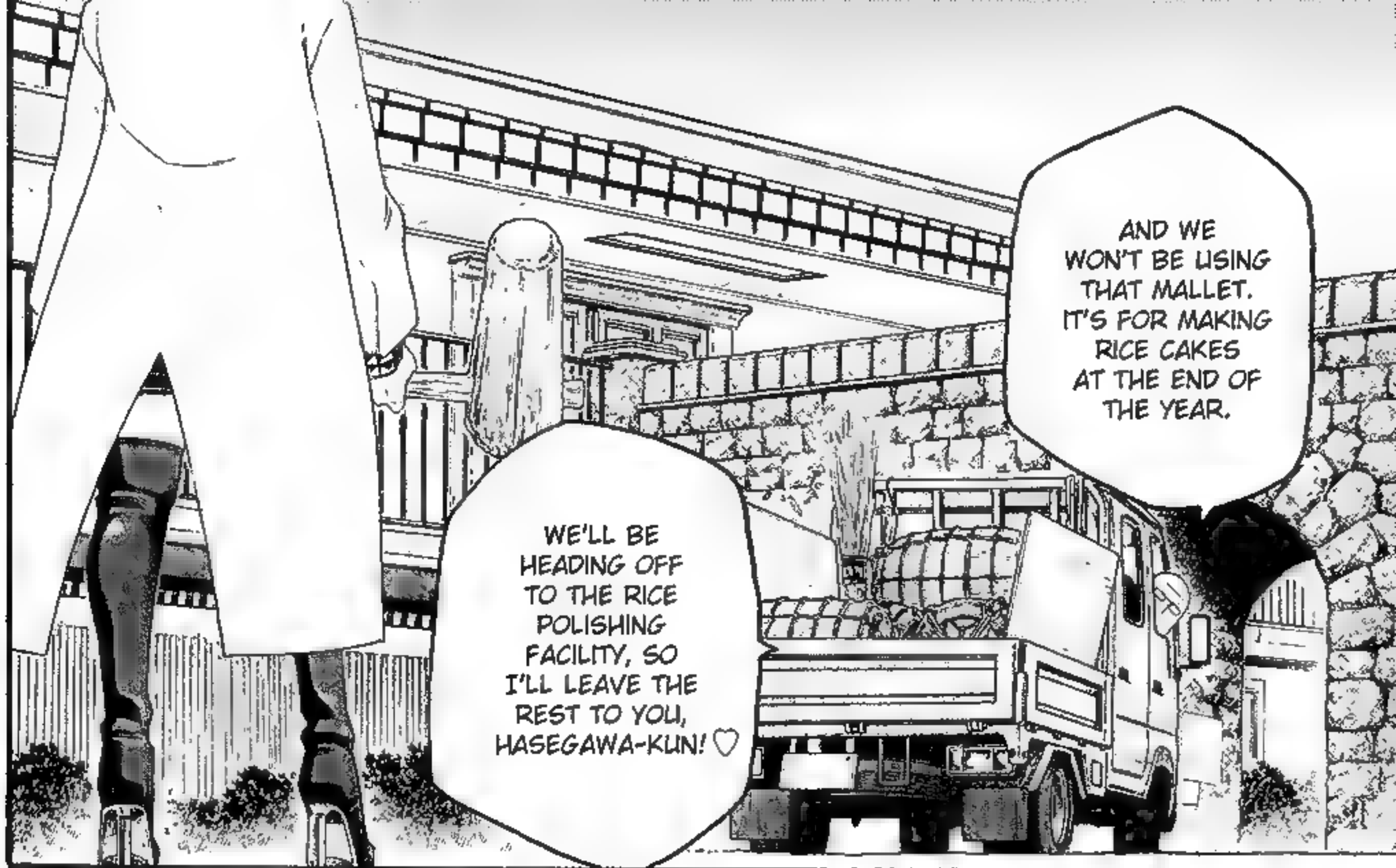
BUT WE DON'T HAVE A WATER WHEEL, SO DOES THAT MEAN WE'D BE DOING IT BY HAND...?



WHY DO YOU ALL WANT TO GO WITH THE SOYBEANS?

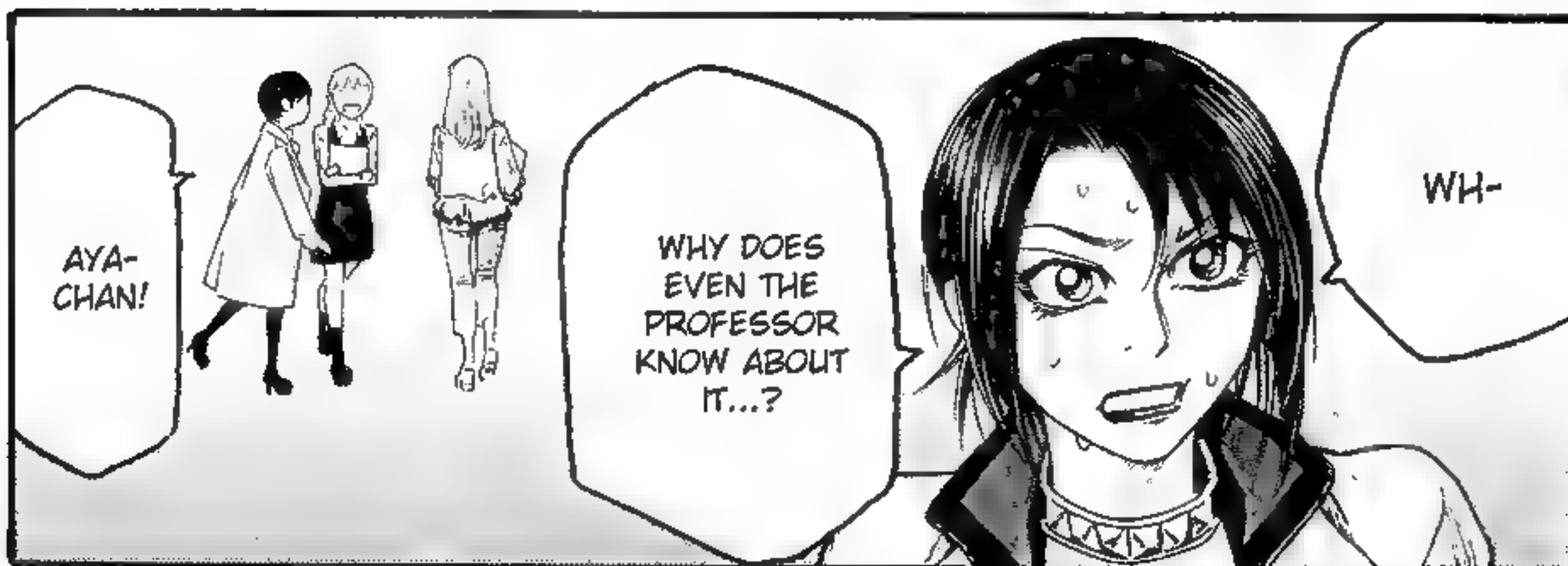
AH!





WE'LL BE
HEADING OFF
TO THE RICE
POLISHING
FACILITY, SO
I'LL LEAVE THE
REST TO YOU,
HASEGAWA-KUN! ♡

AND WE
WON'T BE USING
THAT Mallet.
IT'S FOR MAKING
RICE CAKES
AT THE END OF
THE YEAR.



AYA-
CHAN!

WHY DOES
EVEN THE
PROFESSOR
KNOW ABOUT
IT...?

WH-



Aya
Hirooka
She's
the only
character
with
droopy
eyes.
Her
clothing is
feminine,
too.



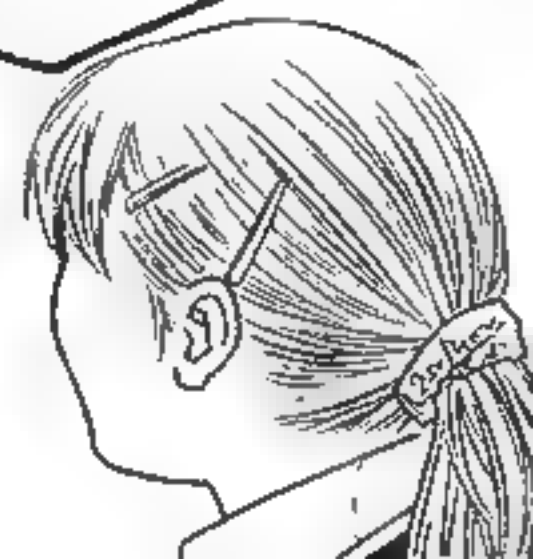
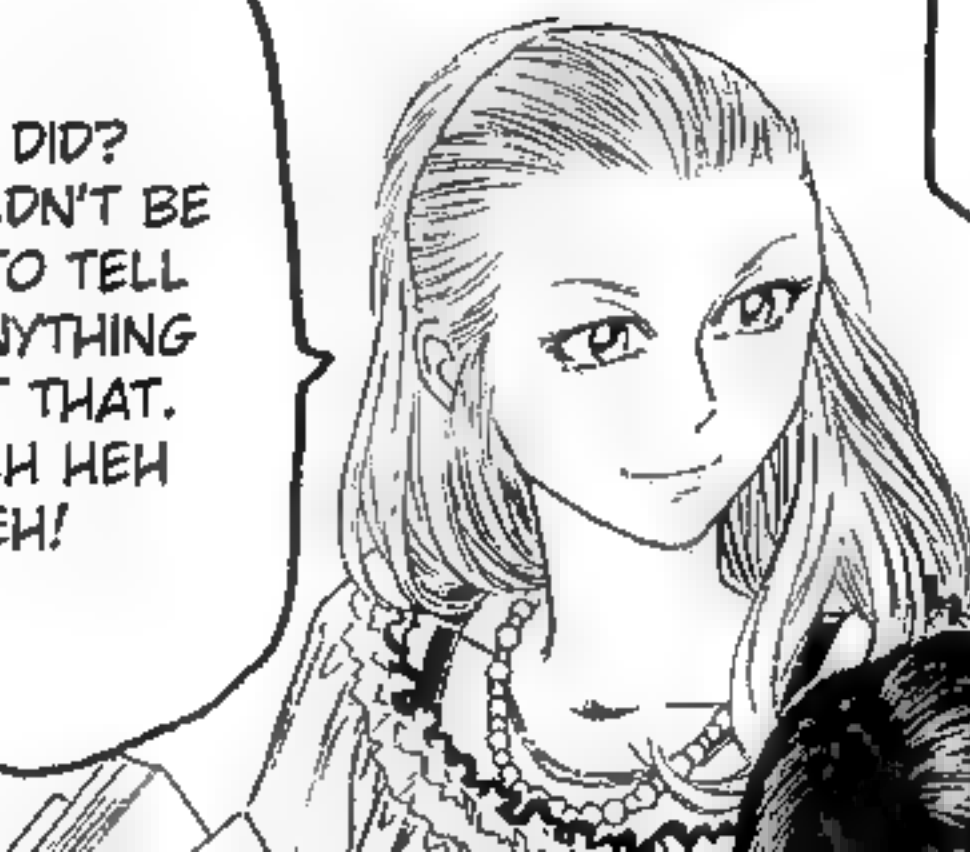
Whooo

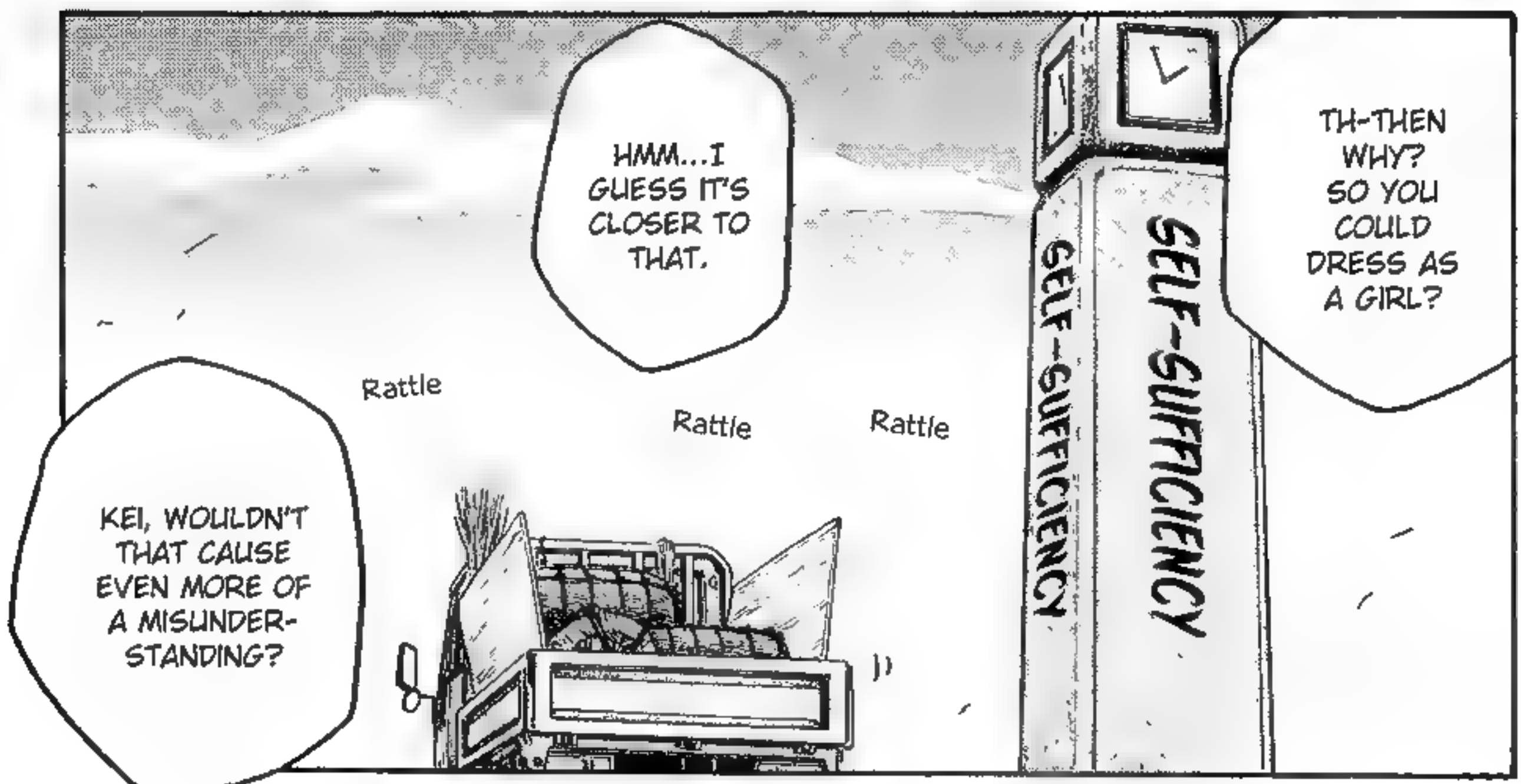
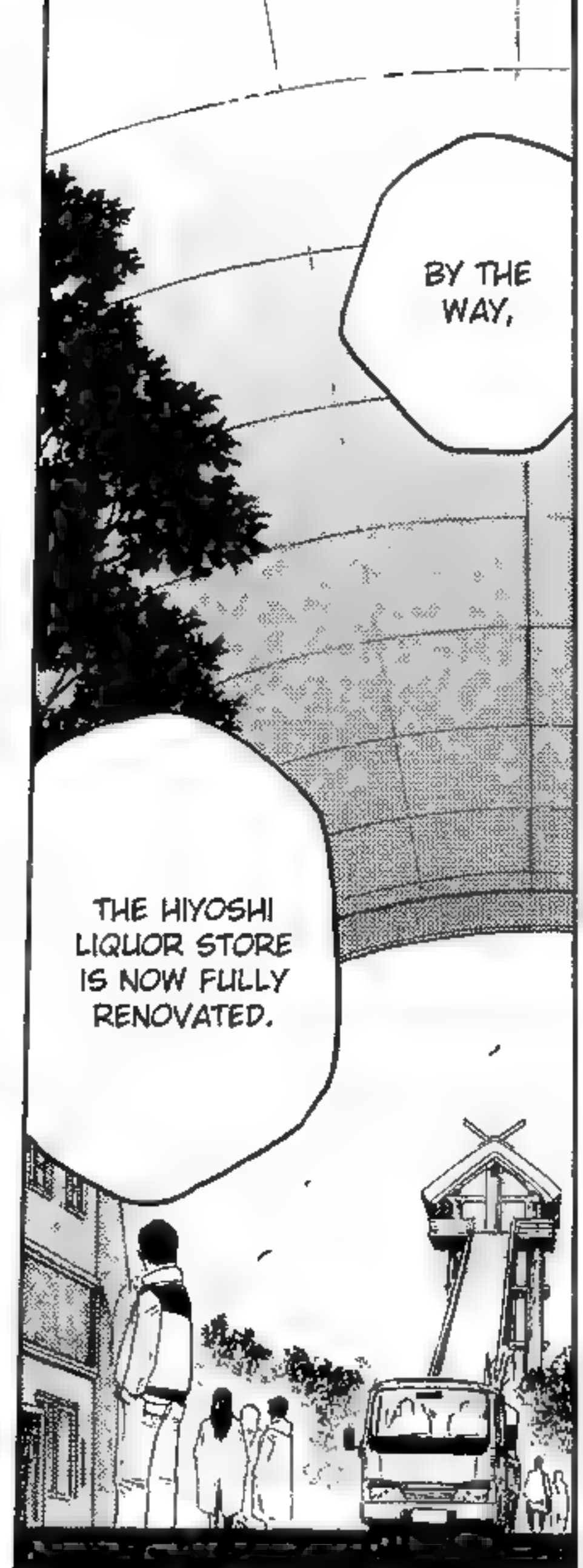
ooooa!

I'M
GONNA
GO
SET THE
RECORD
STRAIGHT!

YOU DID?
I WOULDN'T BE
ABLE TO TELL
YOU ANYTHING
ABOUT THAT.
EH HEH HEH
HEH!

I HEARD A
RUMOR THAT
HASEGAWA-SAN
ASKED OUT A
YOUNGER GUY
AT YOUR BAR.







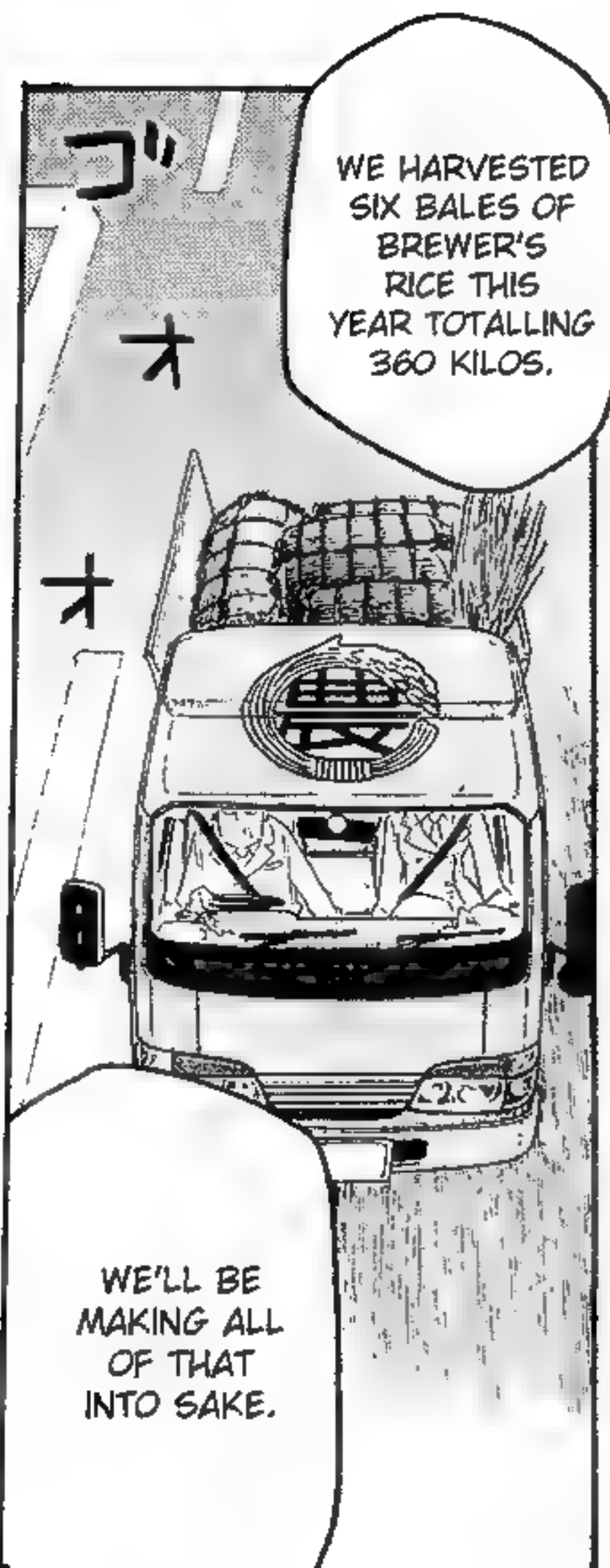
CONSIDERING
HOW MUCH
WE HAVE,
WE CAN'T GO
ALL THE WAY
DOWN TO 40%,

WHAT'S GOING
TO BE THE
POLISHED
RICE RATIO?



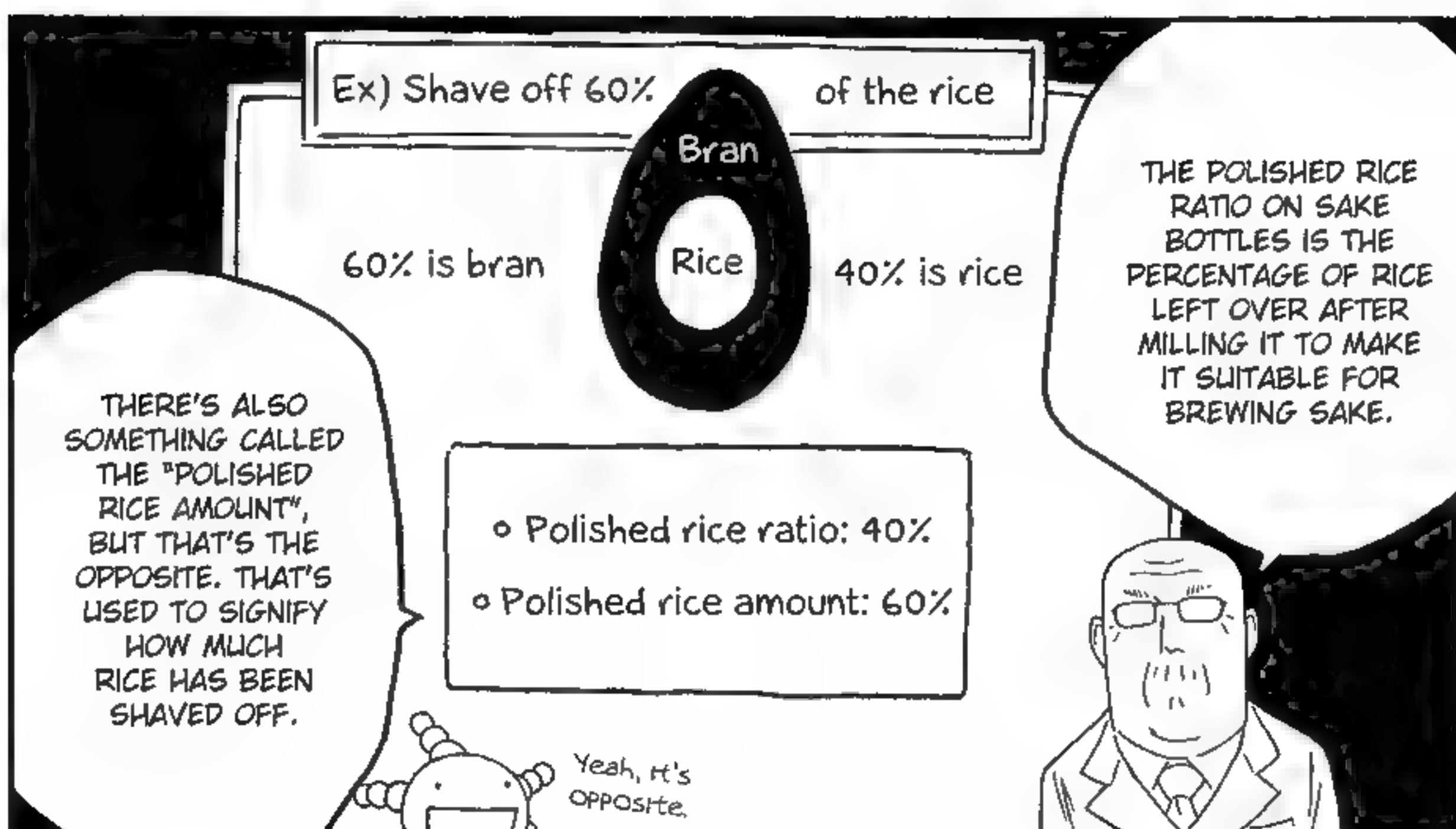
THAT'S MORE
THAN ENOUGH!
RICE MILLED TO
50% IS USED IN
DAIGINJOU SAKE!

SO LET'S
TRY TO
SHOOT FOR
ABOUT 50%.

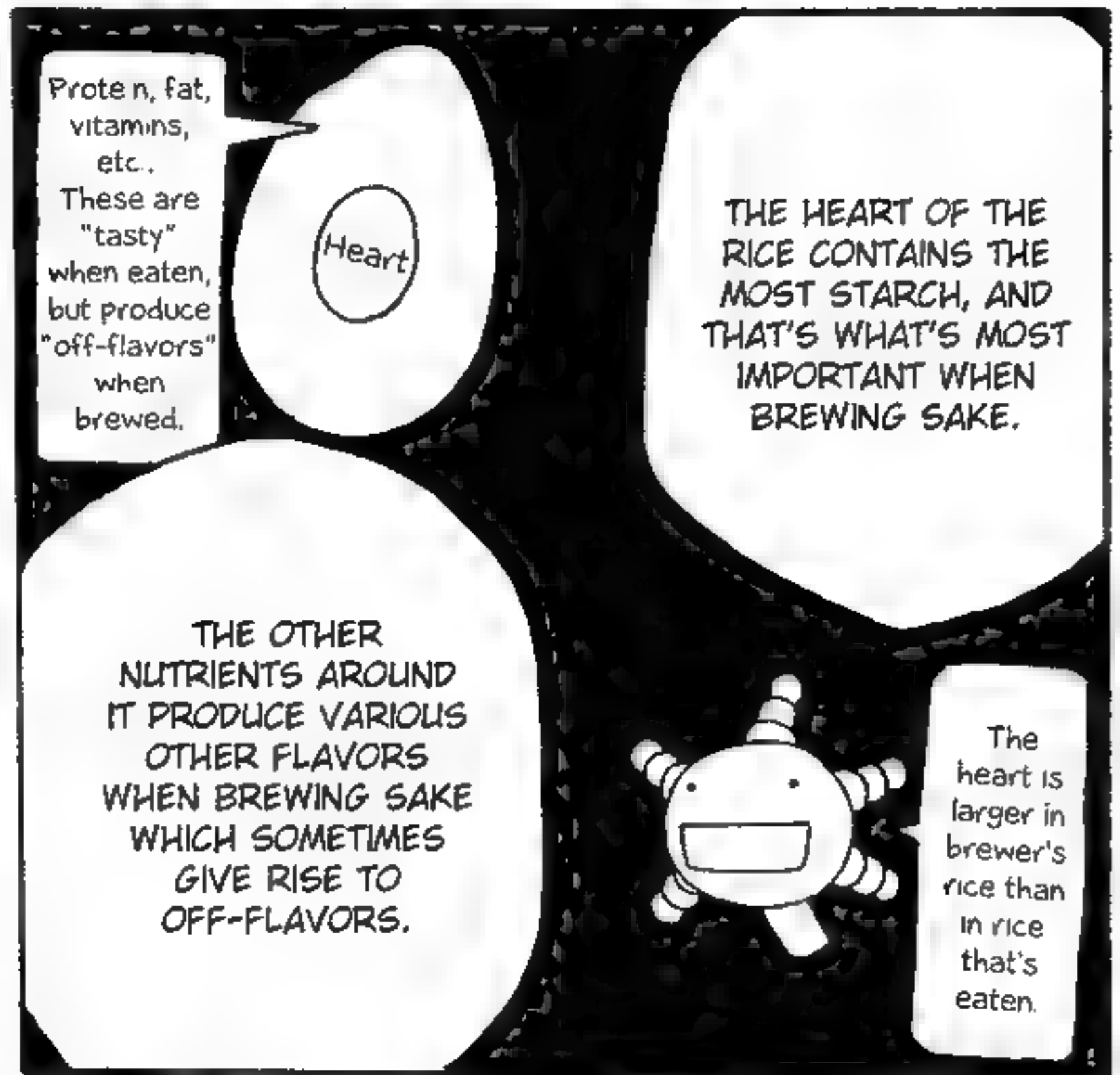
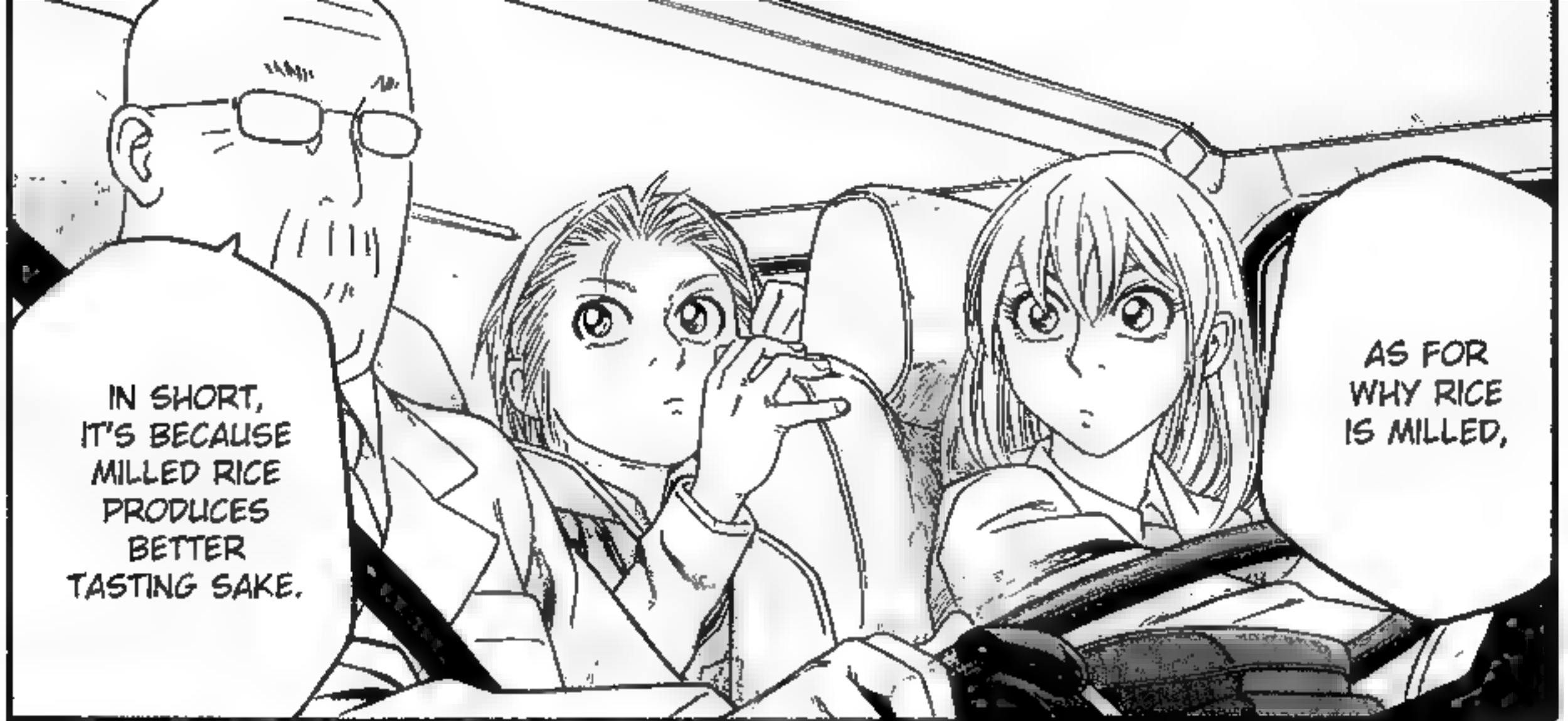


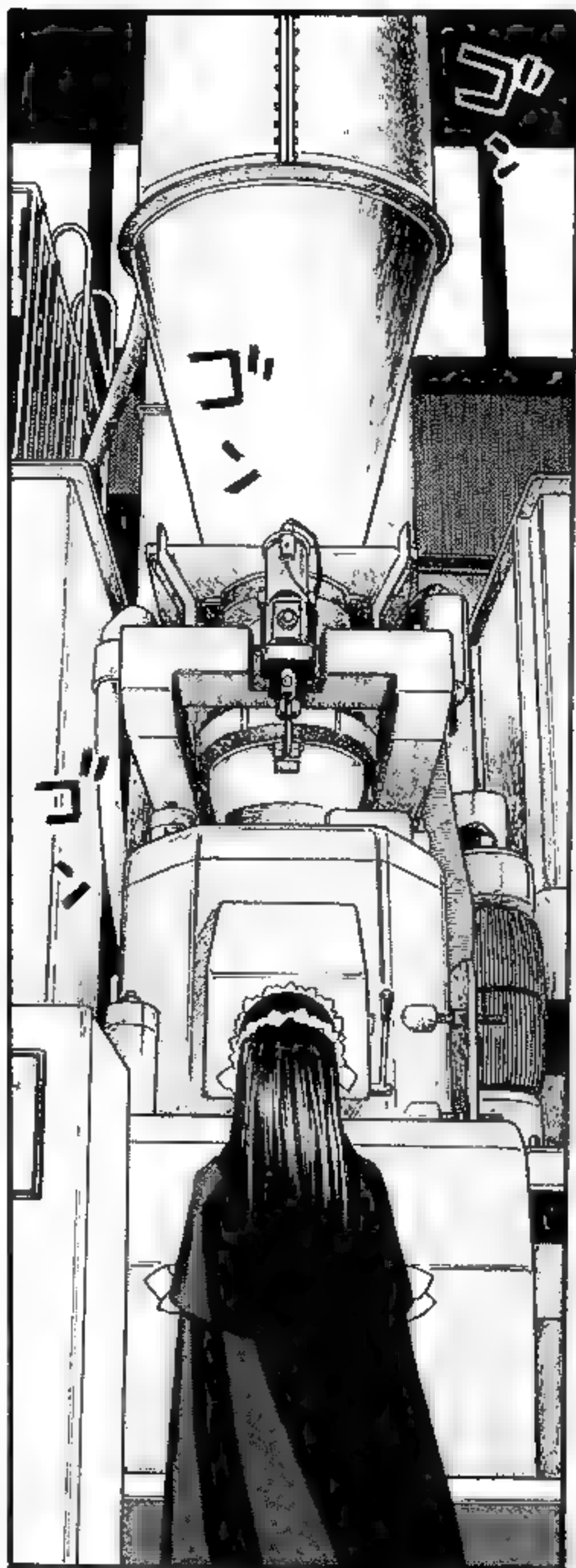
WE HARVESTED
SIX BALES OF
BREWER'S
RICE THIS
YEAR TOTALLING
360 KILOS.

WE'LL BE
MAKING ALL
OF THAT
INTO SAKE.

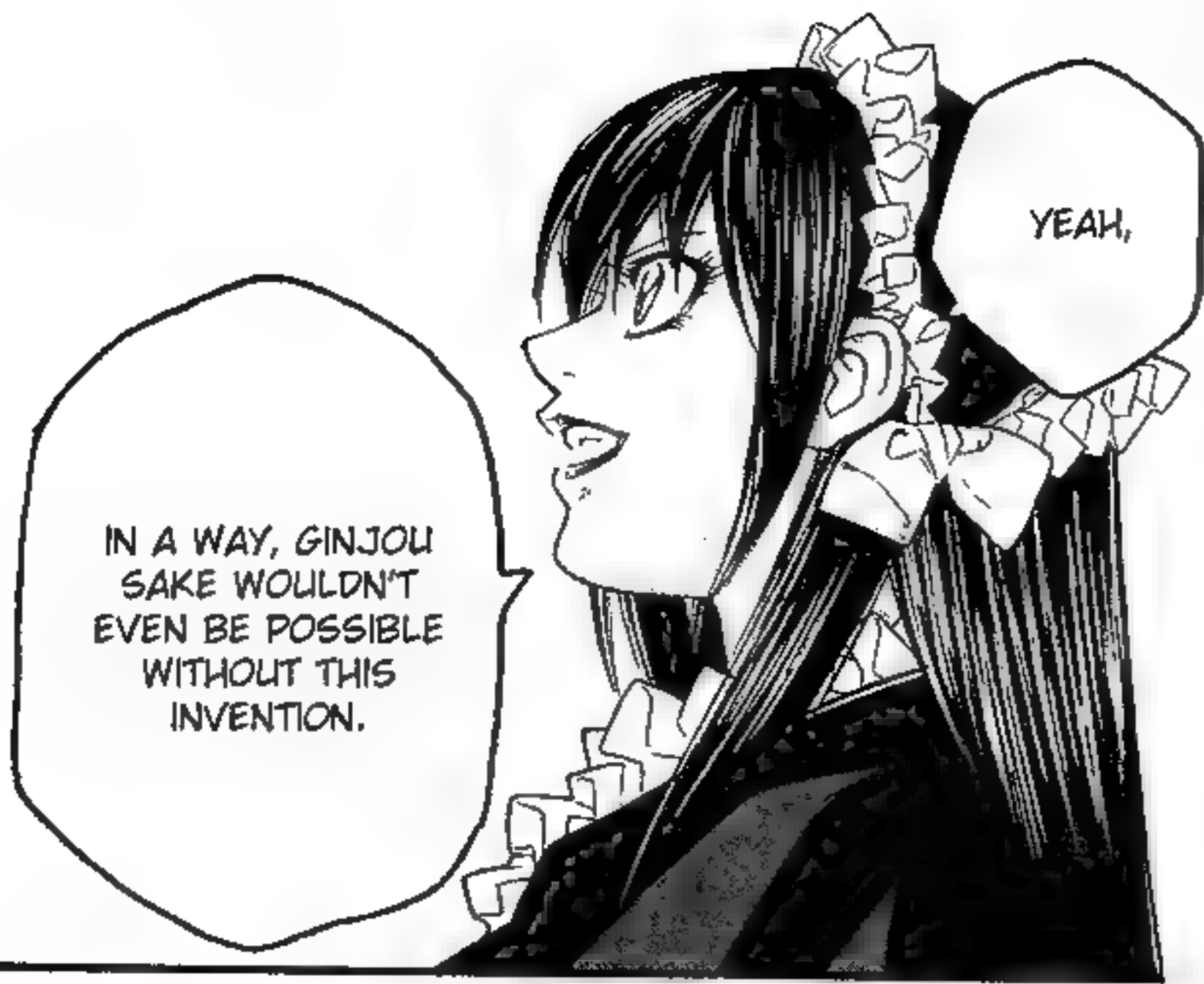


As its name implies, brewer's rice is used for sake.





This is merely for research, after all.



IN A WAY, GINJOU
SAKE WOULDN'T
EVEN BE POSSIBLE
WITHOUT THIS
INVENTION.

YEAH,



WHAT DO
YOU THINK,
YUUKI-KUN?

THANKS TO
VERTICAL RICE
POLISHERS LIKE
THIS ONE, IT'S
POSSIBLE TO MILL
RICE DOWN TO ANY
DESIRED RATIO.

Vertical
rice
polisher
Its
capab ilities
are sightly
different
compared
to a coin-
operated
machine on
the side of
the road.

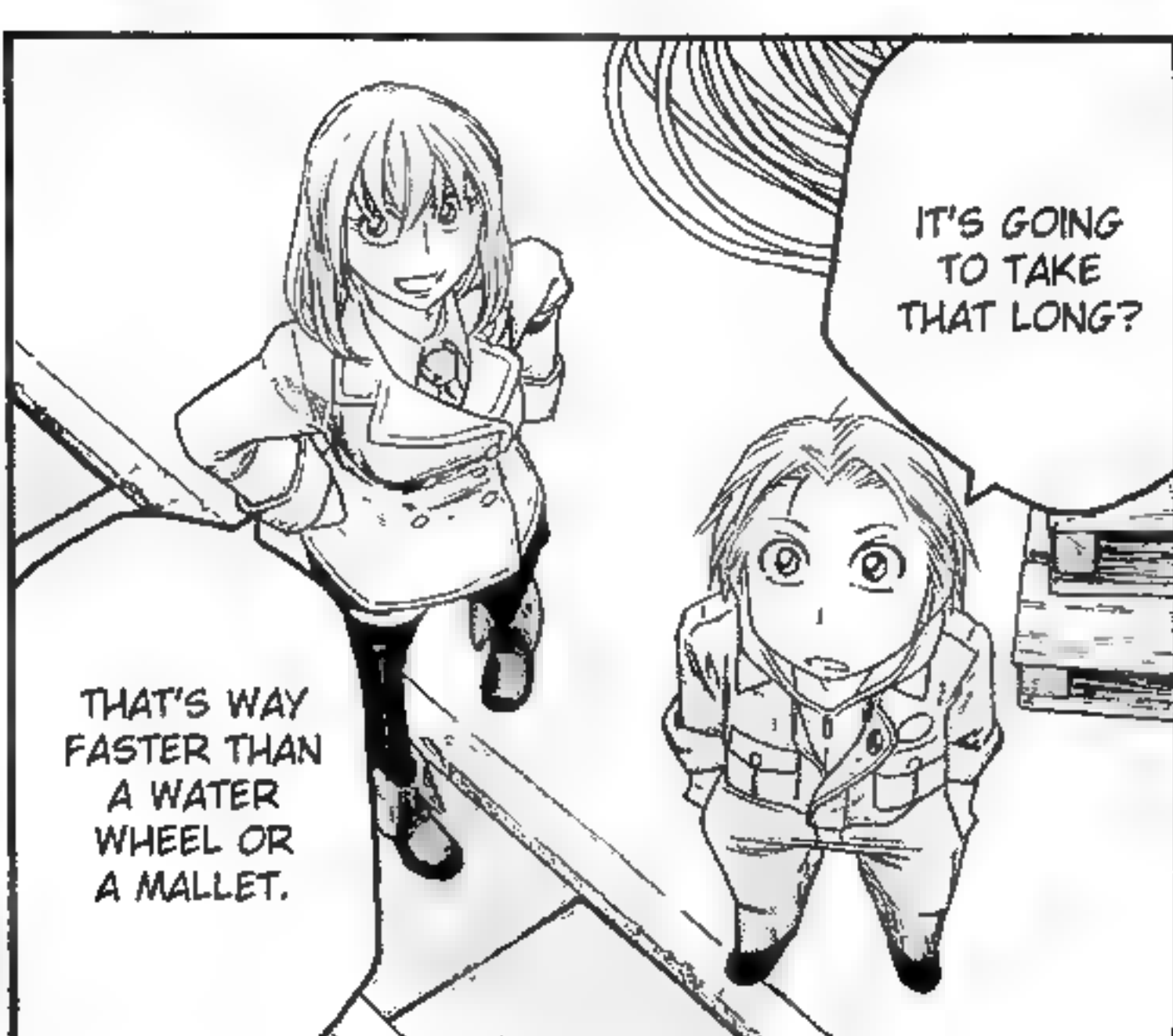


I THINK IT'LL
ALL BE DOWN
TO 50% BY
TOMORROW.

WITH SIX
BALES OF
RICE,

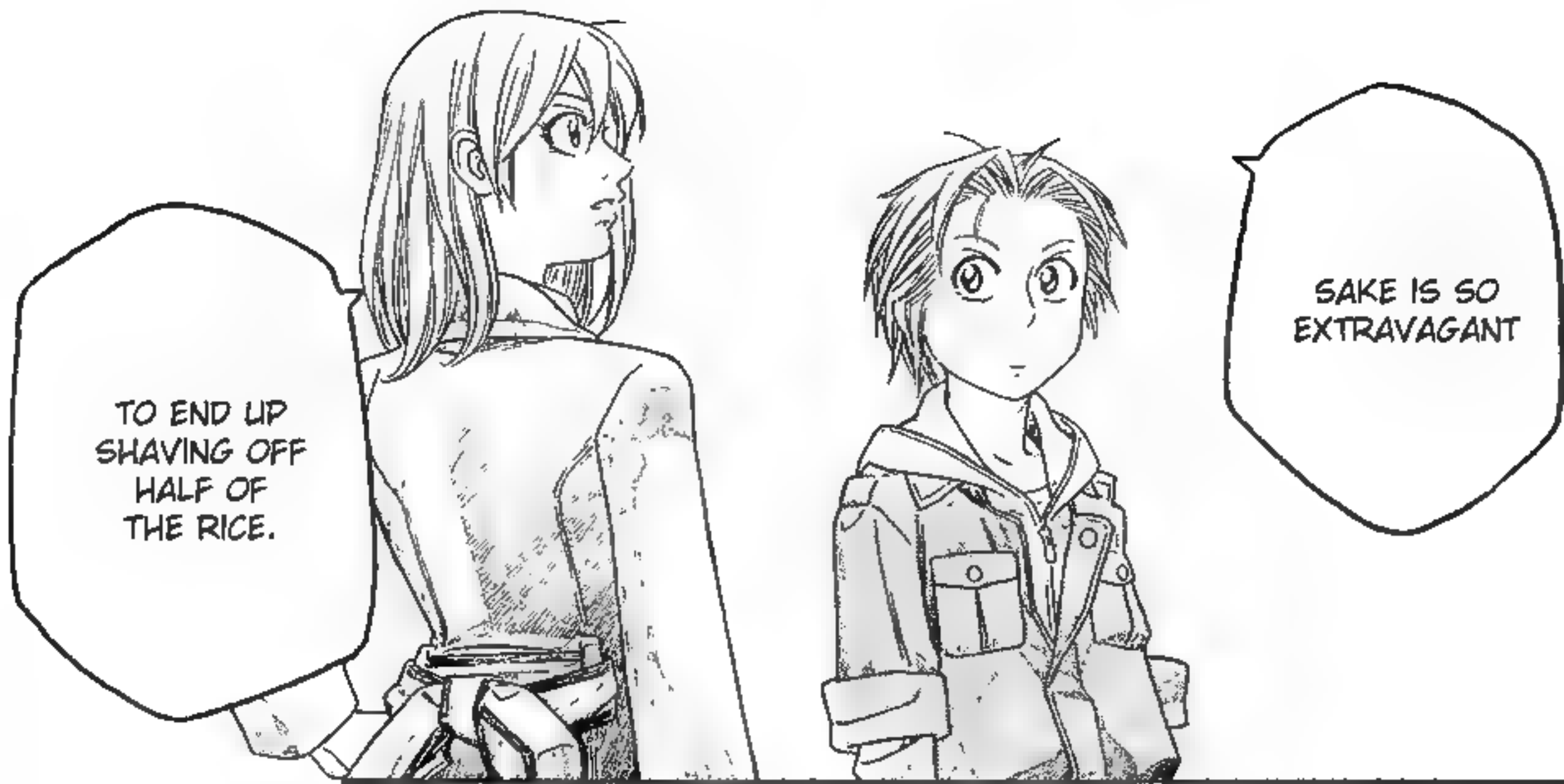


BUT...



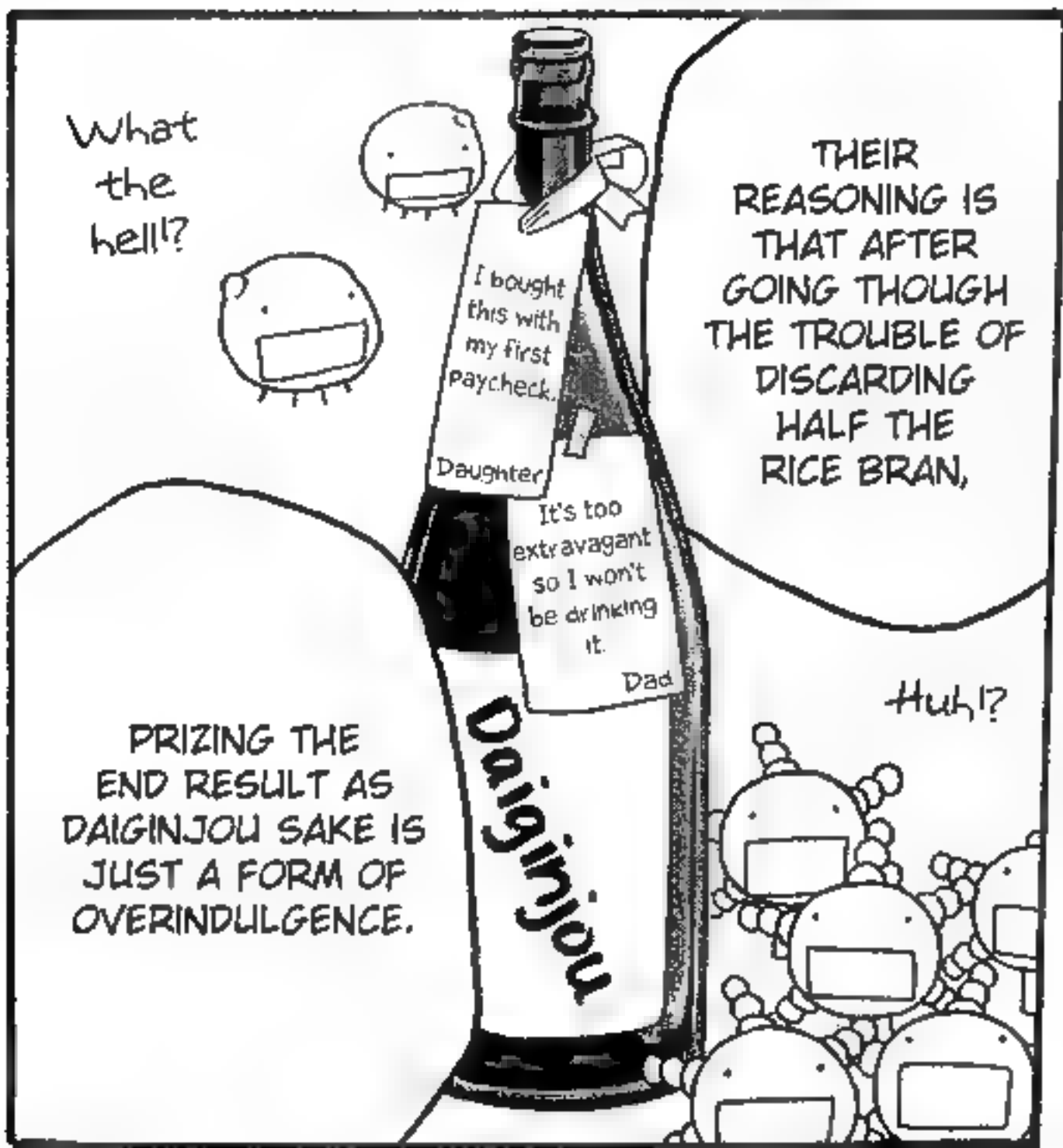
THAT'S WAY
FASTER THAN
A WATER
WHEEL OR
A MALLET.

IT'S GOING
TO TAKE
THAT LONG?



TO END UP
SHAVING OFF
HALF OF
THE RICE.

SAKE IS SO
EXTRAVAGANT



PRIZING THE
END RESULT AS
DAIGINJOU SAKE IS
JUST A FORM OF
OVERINDULGENCE.

I bought
this with
my first
paycheck.
Daughter

It's too
extravagant
so I won't
be drinking
it.
Dad

Daiginjō

THEIR
REASONING IS
THAT AFTER
GOING THOUGH
THE TROUBLE OF
DISCARDING
HALF THE
RICE BRAN,

Huh!?



I'VE OFTEN MET
PEOPLE WHO
DON'T ACTUALLY
WANT TO DRINK
DAIGINJOU
SAKE.

YOU
HAVE A
POINT.



S.
cerevisiae
This is
yeast
A lot of
them are
going to
show up
soon, so
just wait a
little longer



A oryzae
This is
yellow koji
It's going to
play a big
part in this
volume.



THAT NO ONE
WOULD WEAR A
RING WITH AN
UNPOLISHED,
UNCUT DIAMOND
ON IT.

BUT I
REALIZED



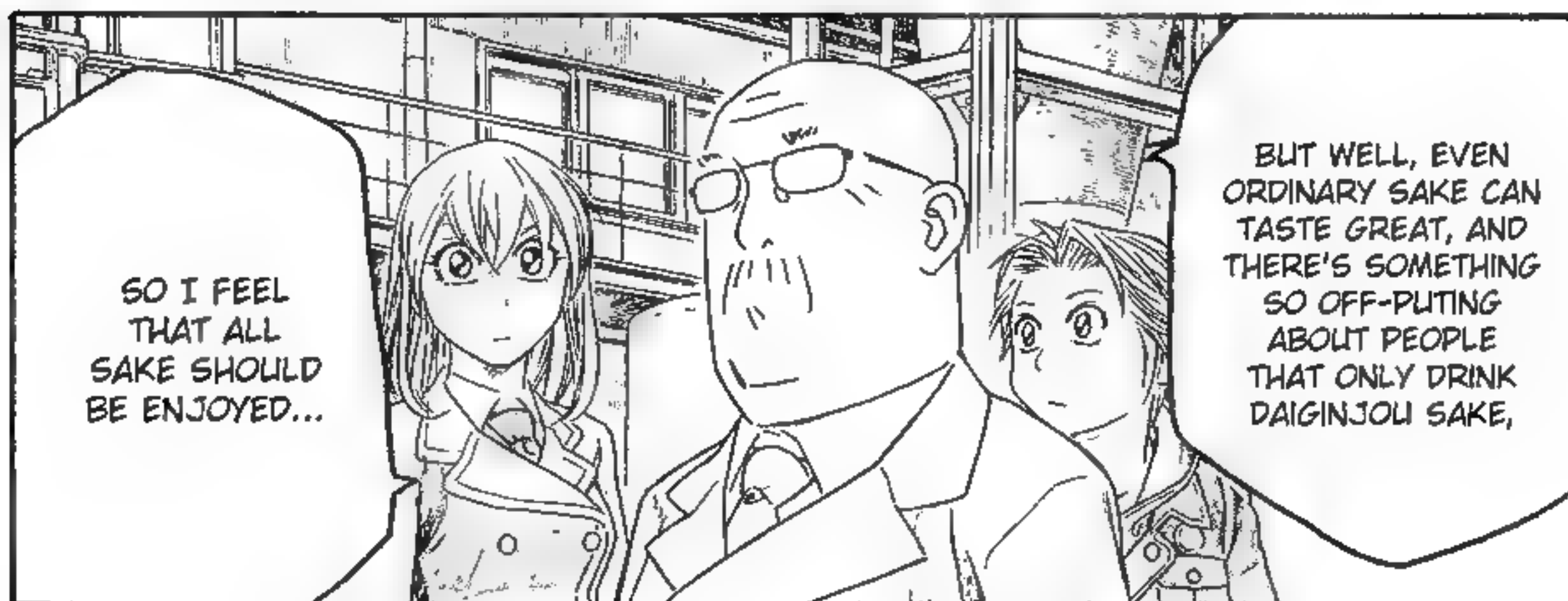
IS IT WRONG
TO ADMIRE
SOMETHING
OR SOMEONE

WHOSE
BRILLIANCE
HAS BEEN
UNCOVERED
THROUGH A
PROCESS OF
REFINEMENT?



YOU MIGHT
THEN SAY THAT
BOTH DIAMONDS
AND DAIGINJŌ
SAKE ARE
OVERINDULGENT
LUXURY ITEMS,

BUT YOU
COULD APPLY
THE SAME
CONCEPT EVEN
TO PEOPLE.



SO I FEEL
THAT ALL
SAKE SHOULD
BE ENJOYED...

BUT WELL, EVEN
ORDINARY SAKE CAN
TASTE GREAT, AND
THERE'S SOMETHING
SO OFF-PUTTING
ABOUT PEOPLE
THAT ONLY DRINK
DAIGINJŌ SAKE,



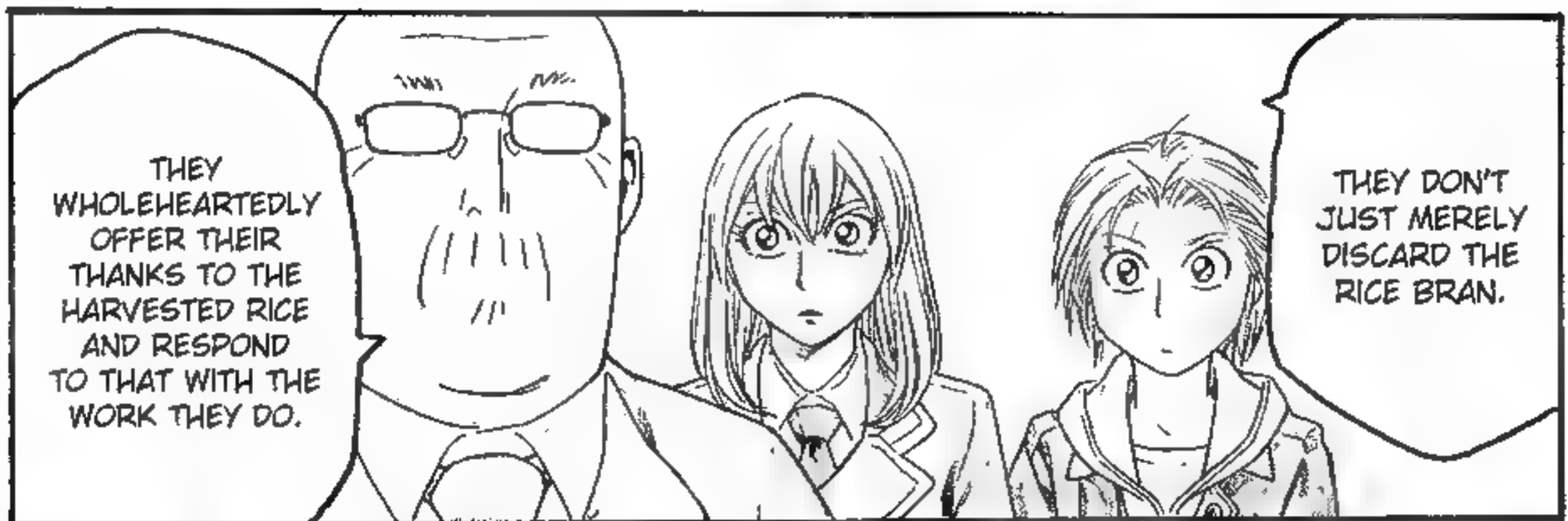
THAT
WOULD
OFFER UP
A COUNTER
ARGUMENT.

THERE'S ONLY
ONE TYPE OF
PERSON AS
SOMEONE
INVOLVED IN
AGRICULTURE

Rumble

Rumble

Rumble



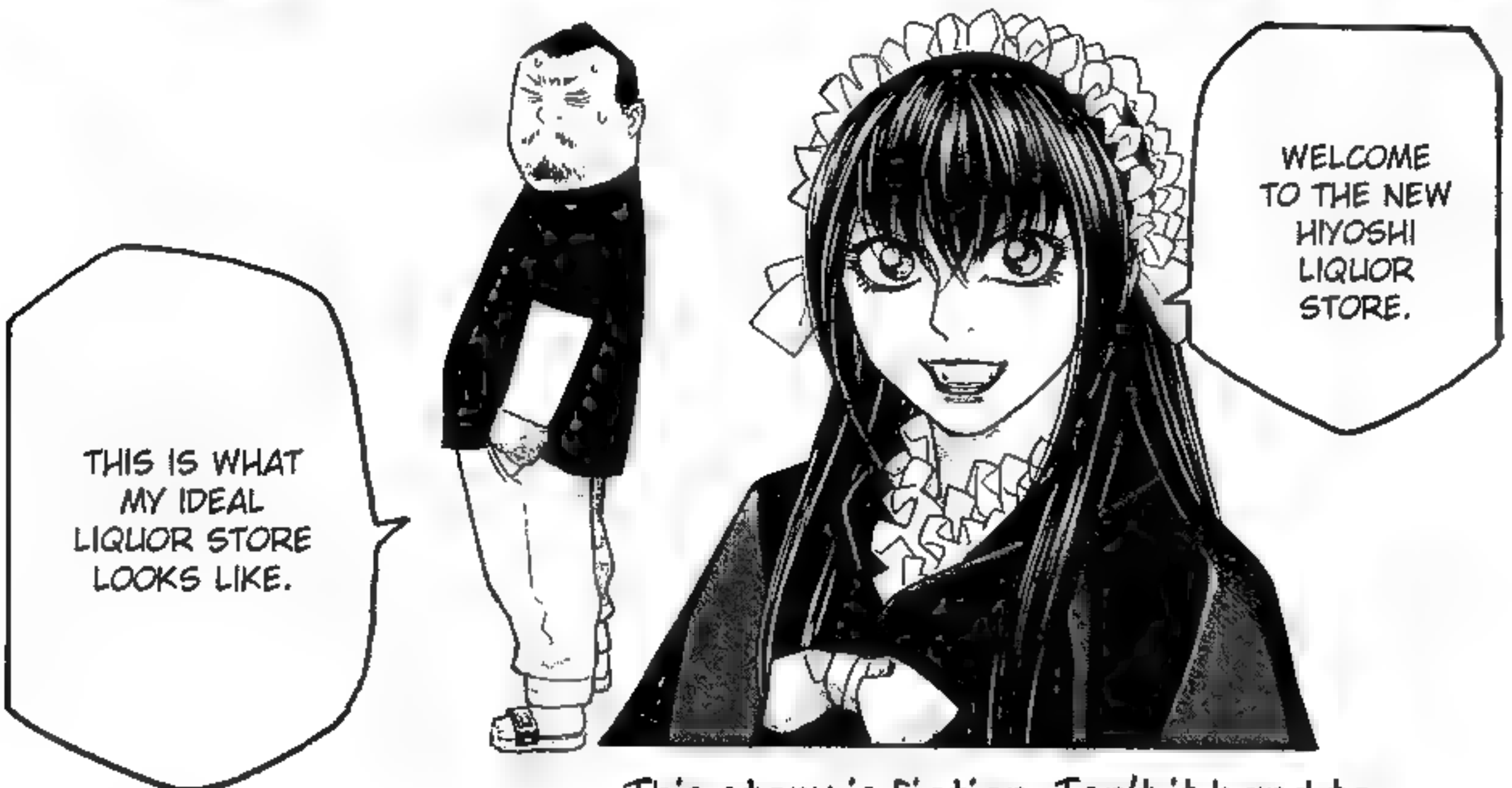
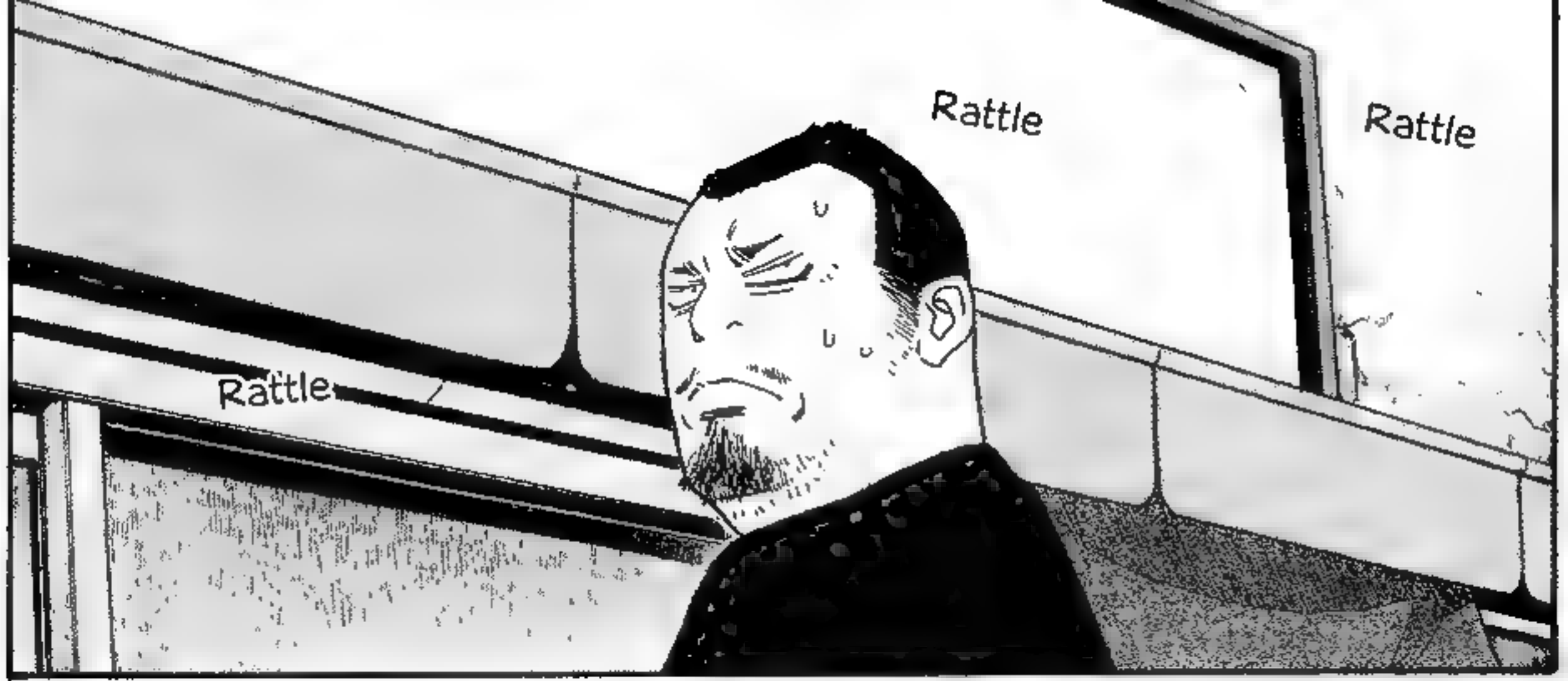
Isn't that great, Kei?



Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com



This story is Fiction. Isn't it hard to say "new Hiyoshi liquor store"?



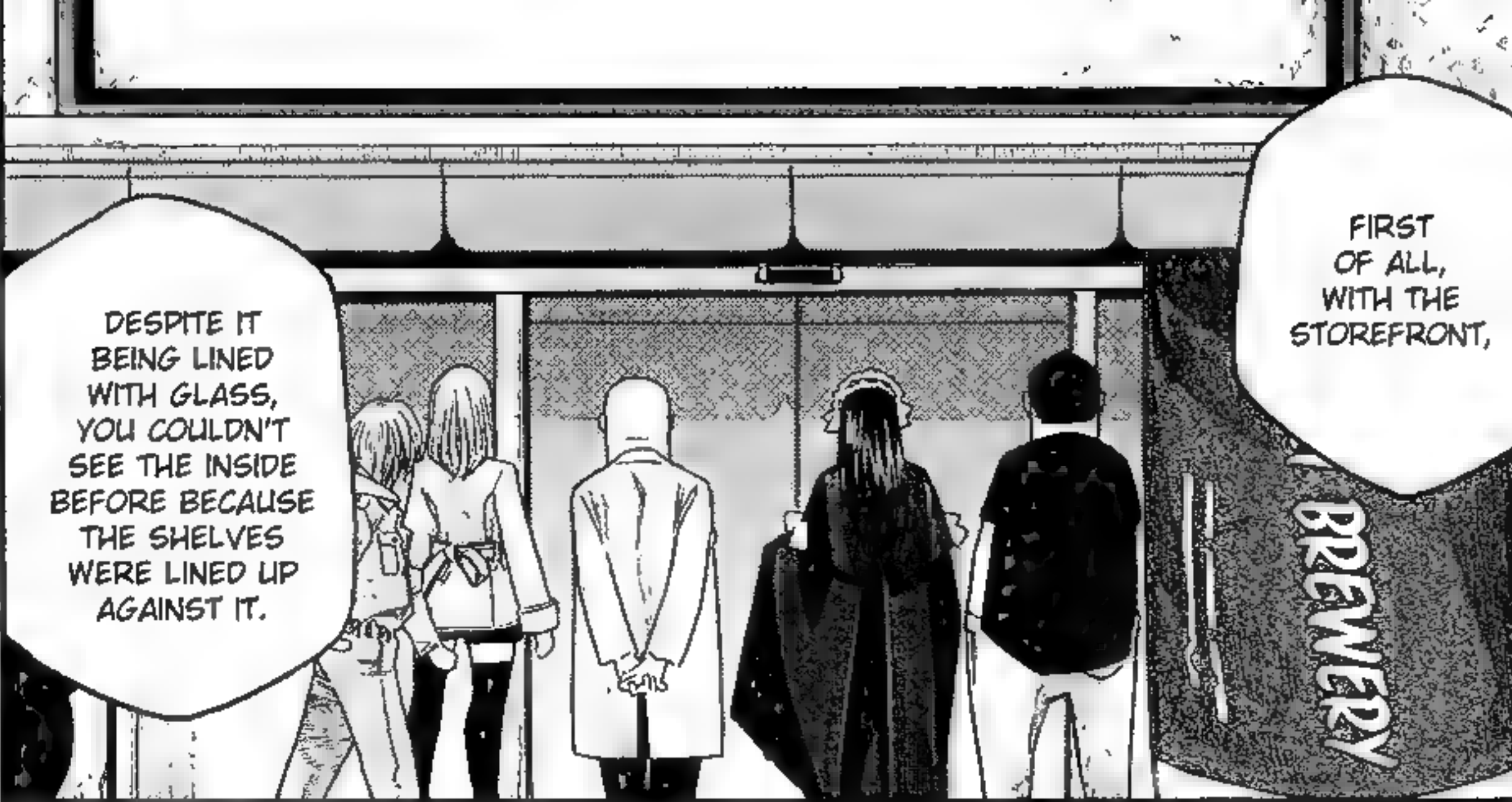
WOULD
YOU LIKE TO
START OFF
EXPLAINING

AS TO WHY
THE NAME
HIYOSHI ISN'T
ANYWHERE
IN SIGHT?

CH. 77:
RENOVATED



Kei Yuuki
The way he talks to Sawaki is slightly different compared to everyone else



DESPITE IT BEING LINED WITH GLASS, YOU COULDN'T SEE THE INSIDE BEFORE BECAUSE THE SHELVES WERE LINED UP AGAINST IT.

FIRST OF ALL, WITH THE STOREFRONT,



Hiyoshi (second)
After all this time, we need to introduce him with his full name. It'll be in volume 8



AND I THOUGHT IT WOULD BE HARD FOR PEOPLE TO ENTER IF THEY COULDN'T SEE THE INSIDE, SO I GOT RID OF THE SHELVES AND WIDENED THE ENTRANCE.

THERE WERE EVEN THOSE SHORT SIGN CURTAINS OVER THE ENTRANCE,



Keizou Itsuki
He's a professor at a certain agricultural university. He talks a lot for the first time in a while this chapter, so to one portion of the fan base, please enjoy it!



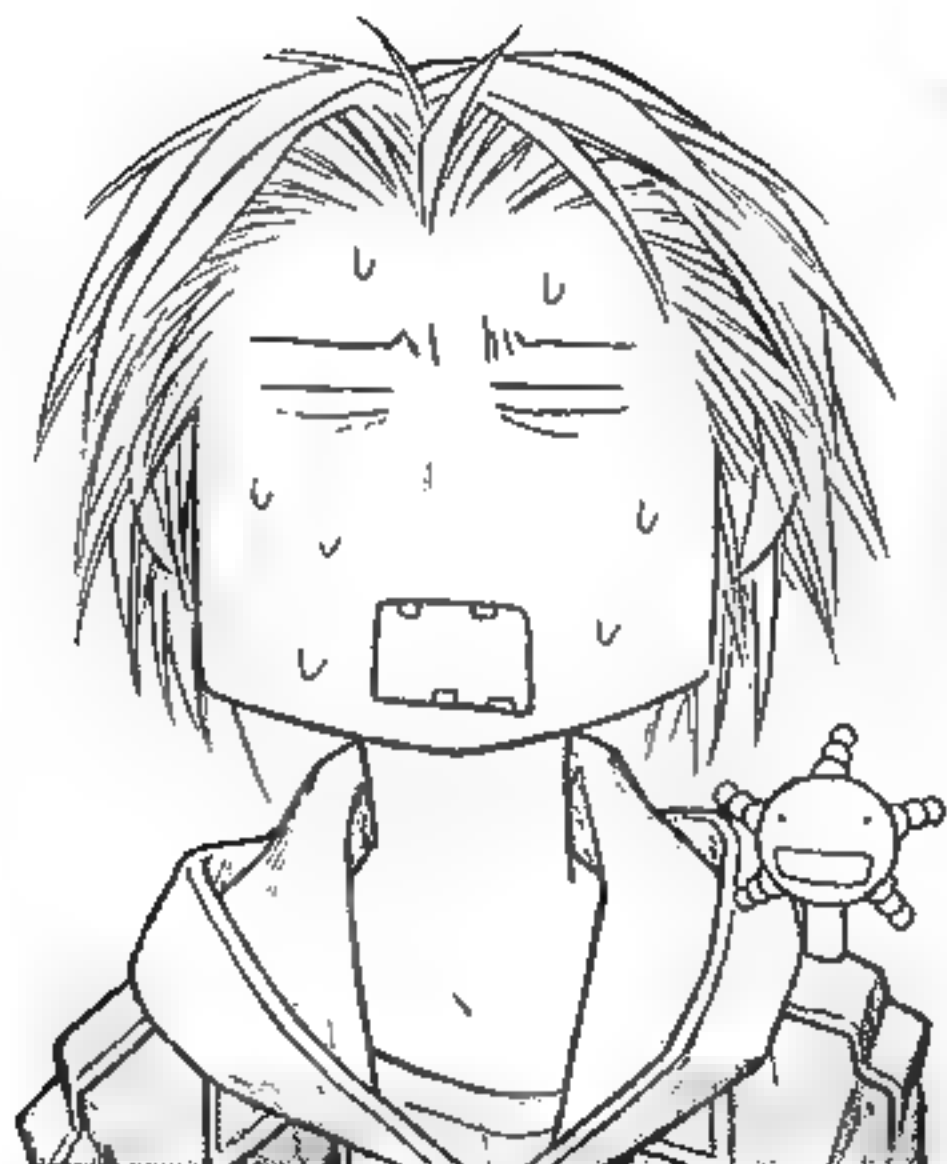
COME ON INSIDE.

むう



THAT DEFENDS AGAINST DIRECT SUNLIGHT WHEN THE SUN SHINES ON THE STOREFRONT. YOU MUST BE STUPID IF YOU DON'T EVEN UNDERSTAND SOMETHING LIKE THAT. JUST SHUT UP, YOU MORON!

BUT DOESN'T THIS HUGE TARP COVER IT UP?



Tadayasu Sawaki

He's the main character. I don't know why, but he can see microbes and talk with them.



I THOUGHT THAT A LOCAL LIQUOR STORE SHOULD BE MORE SPECIALIZED,

BY LEAVING THE TITLE OF THE TOWN REFRIGERATOR TO CONVENIENCE STORES,



HEY, SONNY.

AS FOR THINGS YOU CAN BUY AT THE SUPERMARKET OR CONVENIENCE STORES LIKE CHEAP WINE AND SHOCHU OR SAKE FROM LARGE BREWERIES, ALL OF THAT'S BEEN REMOVED.

SO I'M AIMING TO REDUCE AND LATER STOP SELLING CASES OF BEER.



Hazuki Oikawa

The "town shortstop" is the Isuzu Gemini. When that commercial came out, I wasn't even born yet.



BUT THEN
WON'T YOU
GET LESS
STUDENT
CUSTOMERS?

BUT IT'S
DEFINITELY MUCH
MORE SPACIOUS
AND BRIGHTER IN
HERE NOW!

HOW
MANY YEARS
DO YOU THINK
WE'VE BEEN
WITH THOSE
SUPPLIERS...?

I-IT IS?



THE THING IS,
THE BEAMS
FOR THE BAR
IN THE BACK
DEVELOPED A
NICE FLAVOR
FROM BEING
EXPOSED TO
YEAST,

EVEN THOUGH
WE'RE NEAR
THE SCHOOL,
NOT THAT MANY
STUDENTS COME
HERE, ODDLY
ENOUGH.

IF STUDENTS
HAVE MONEY,
THEY'RE MORE
LIKELY TO GET
SOMETHING TO
EAT THAN TO
SPEND IT ON
DRINKS.



SO DURING THE
RENOVATION,
I TRIED USING
THEM OVER HERE
FOR THE FLOOR,
BENCHES AND
STANDS.

W-WHY
ARE THERE
SO MANY
MICROBES
IN HERE?

SORRY
ABOUT
THAT,
SAWAKI!

**Germ
monster**
He's the first
manager of
the Hiyoshi
liquor store
(His name
is Kikuji
Hiyoshi)
He's
considerably
loved by
in-house
yeast

**In-house
yeast**
At any rate,
they love
old man
Hiyoshi.
There are
a lot, from
society
yeast to
wild yeast

Ahh,
good
point

AND CONVENIENCE
STORES HAVE A
WIDE RANGE OF
OTHER THINGS
SUCH AS SNACKS
TO GO WITH THEM,
AFTER ALL.

SUPERMARKETS
AND DISCOUNT
SHOPS HAVE
CHEAPER PRICES
FOR ALCOHOL,

I-IT'S OKAY.
I'LL TRY TO
NOT LET IT
BOTHER ME.

SO COMPETING
HEAD-ON WITH
THEM ISN'T
GONNA WORK.

YOU'RE
ABSOLUTELY
RIGHT!

WELL, LOCAL
LIQUOR STORES
CERTAINLY
ARE AT A
DISADVANTAGE.

THERE
ARE SO MANY
DIFFERENT
TYPES OF
SAKE,

SO I THINK IT'LL
FEEL LIKE THE
SELECTION HERE IS
A LITTLE RARE IF
THERE ARE THINGS
YOU CAN'T FIND AT
A CONVENIENCE
STORE OR A
SUPERMARKET.

I WANT TO USE
THIS PLACE FOR
THE TYPE OF
SAKE THAT WILL
MAKE PEOPLE
SAY, "AROUND
HERE, YOU CAN
GET THAT AT
HIYOSHI'S."

STILL, INSTEAD
OF SELLING
RARE OR
HIGH-CLASS
ITEMS,



WHILE INTRODUCING CUSTOMERS TO A GIVEN BREWERY'S CHARACTERISTICS AND ANECDOTES, I'VE EVEN MADE PREPARATIONS TO ALLOW THEM TO SAMPLE THEM WHENEVER POSSIBLE.

I'VE ALSO PUT UP POINT OF PURCHASE DISPLAYS THAT INCLUDE ALL OF THE INFORMATION ON THE LABELS SUCH AS THE AREA IT WAS PRODUCED, THE RICE VARIETY, THE ACIDITY, THE SAKE METER VALUE AND THE POLISHED RICE RATIO, AMONG OTHER THINGS.



BUT FIRST OF ALL, I WANT TO GET CUSTOMERS TO CAREFREELY MAKE THEIR WAY HERE.

THE ULTIMATE GOAL IS TO HELP SOMEONE FIND A BOTTLE THEY LIKE,



Then get to it

OH... SO THERE ARE PLACES LIKE THIS.

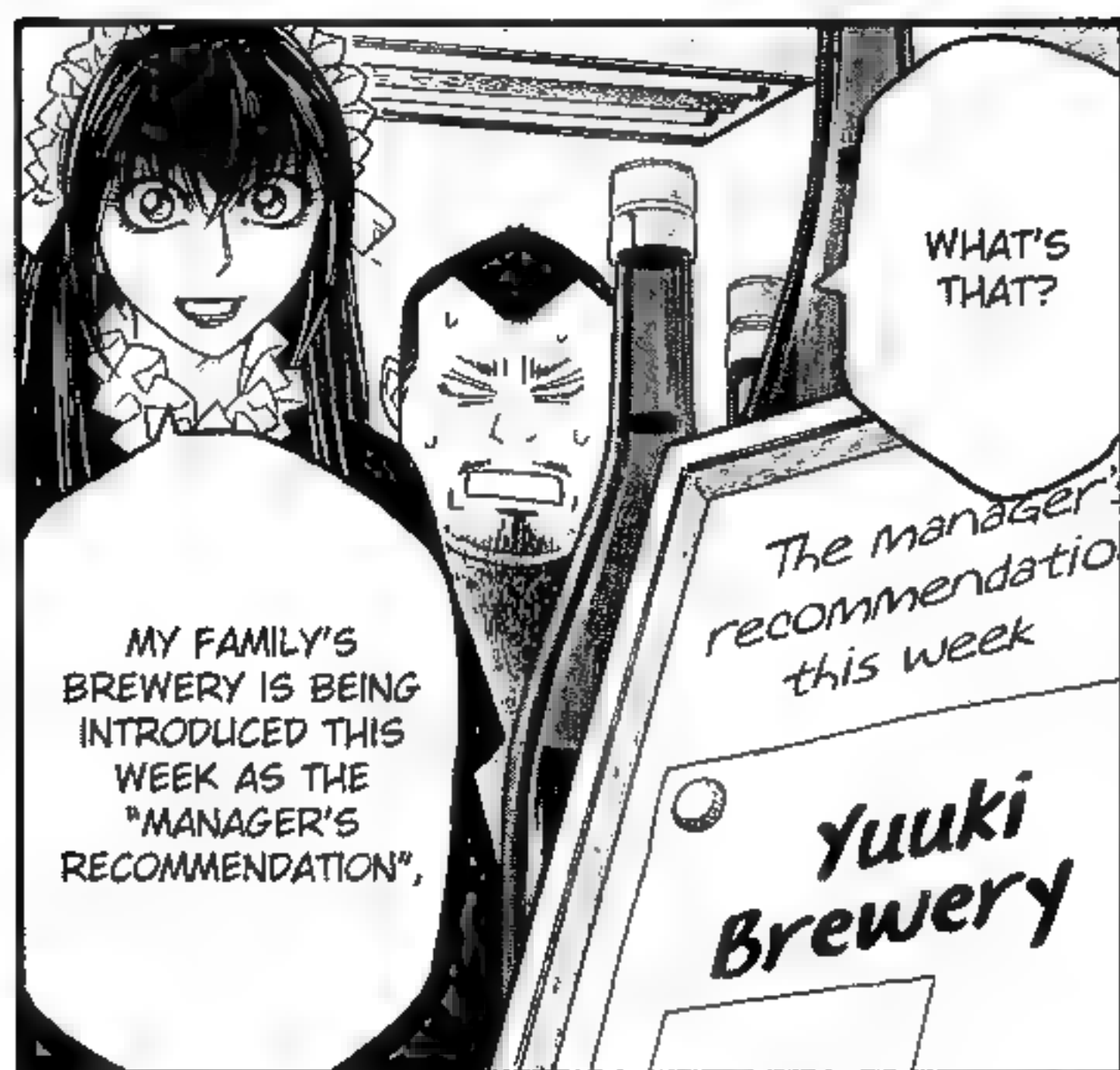
Do some research!

I HAD NO IDEA. I'M LINDERAGE, AFTER ALL.



PLACES LIKE THIS ARE COMMON EVEN FOR LOCAL LIQUOR STORES.

THIS PLACE IS BASICALLY SET UP LIKE THE ALCOHOL SECTION OF A DEPARTMENT STORE MANNED BY A SOMMELIER.

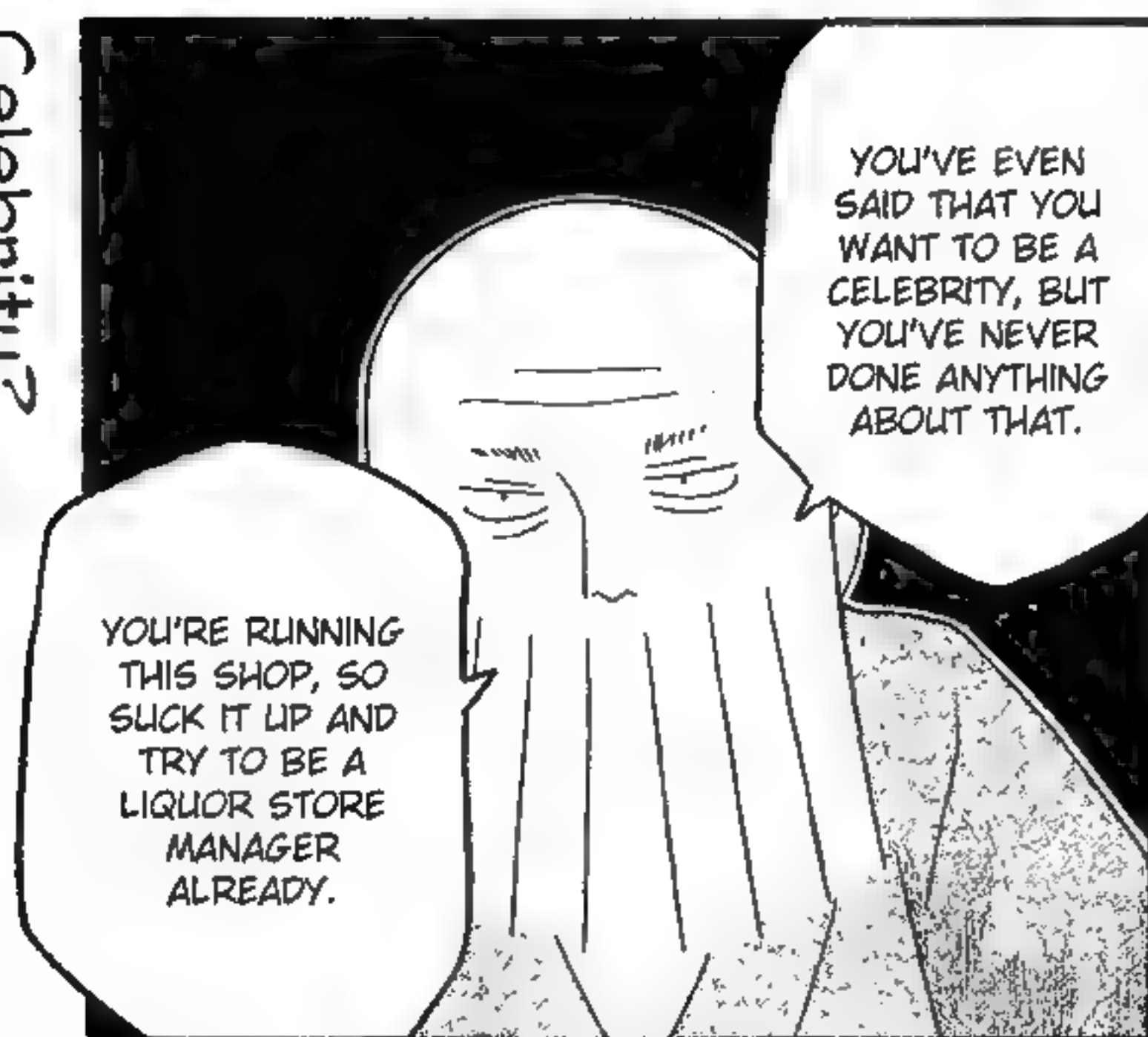


Have a nice trip!

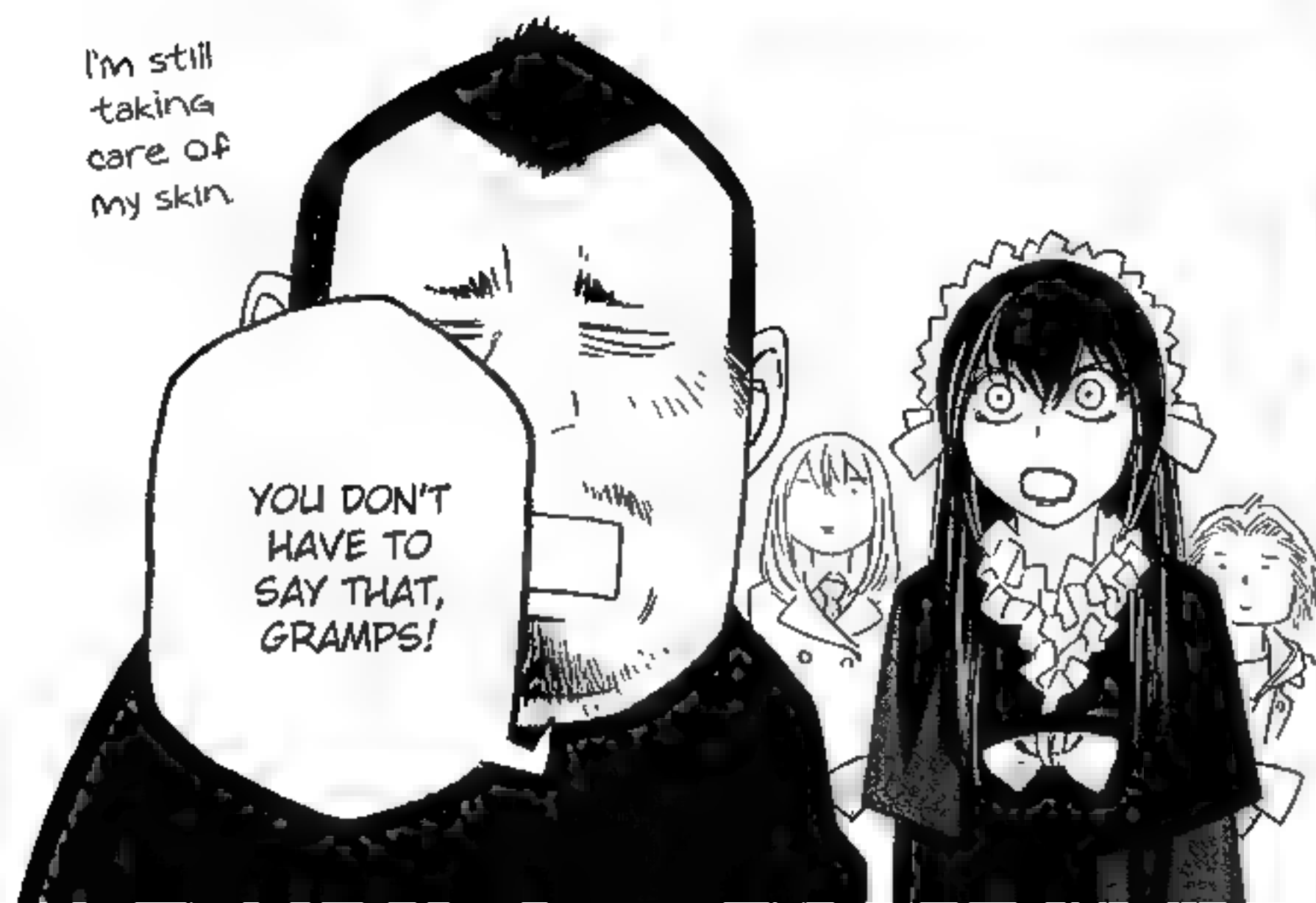


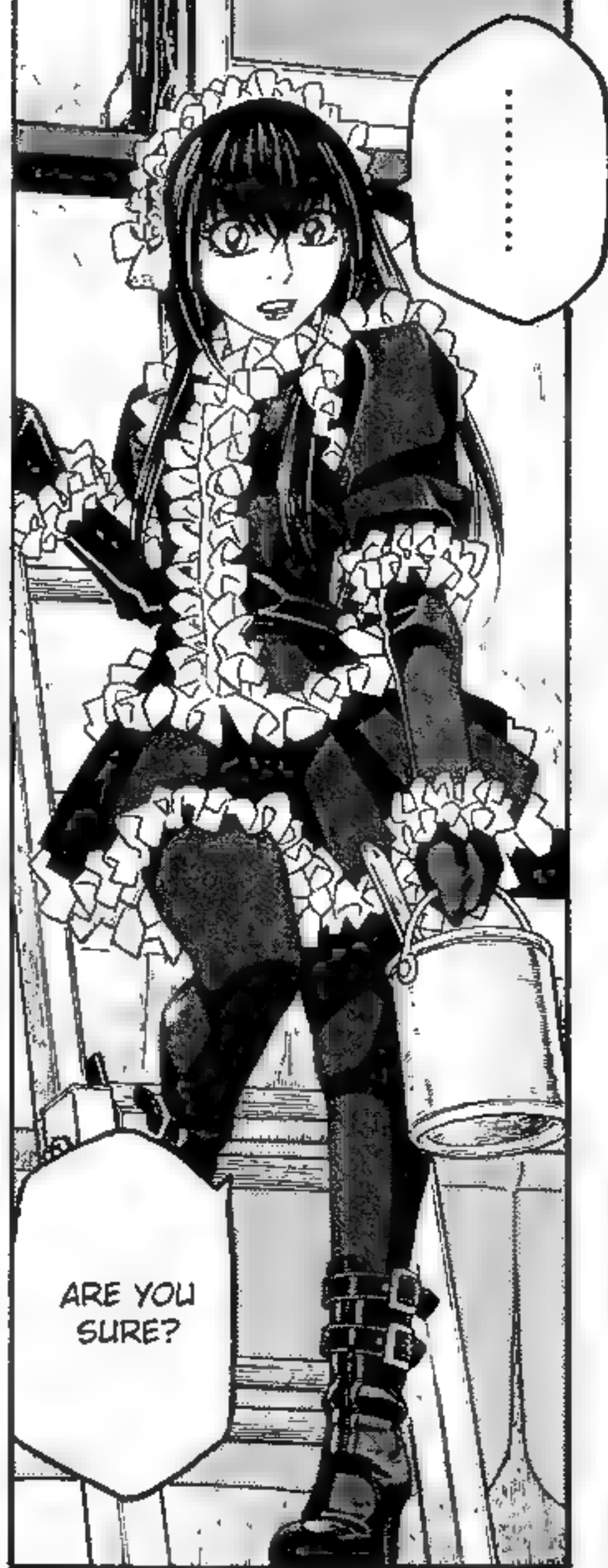


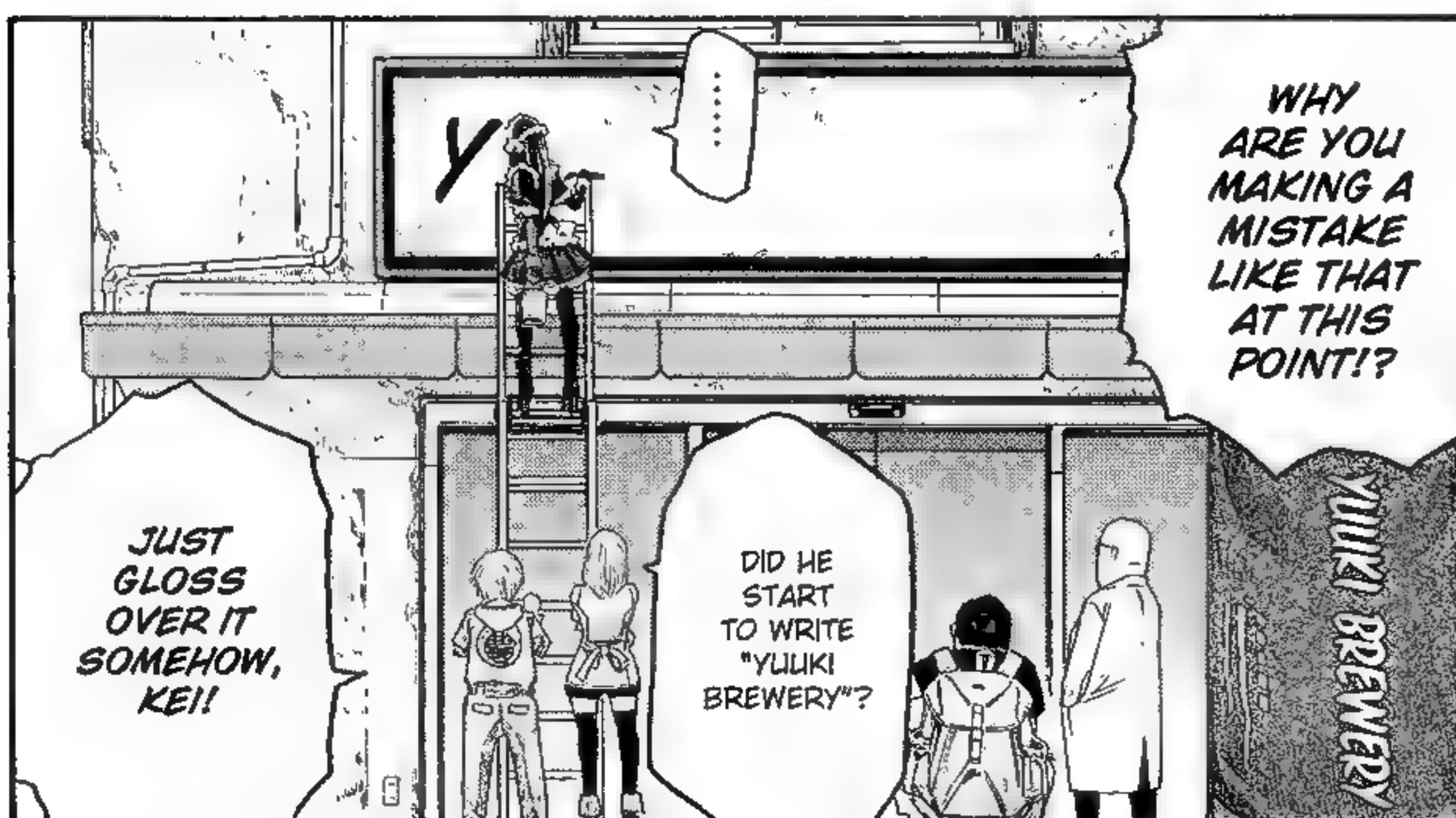
Celebrity?

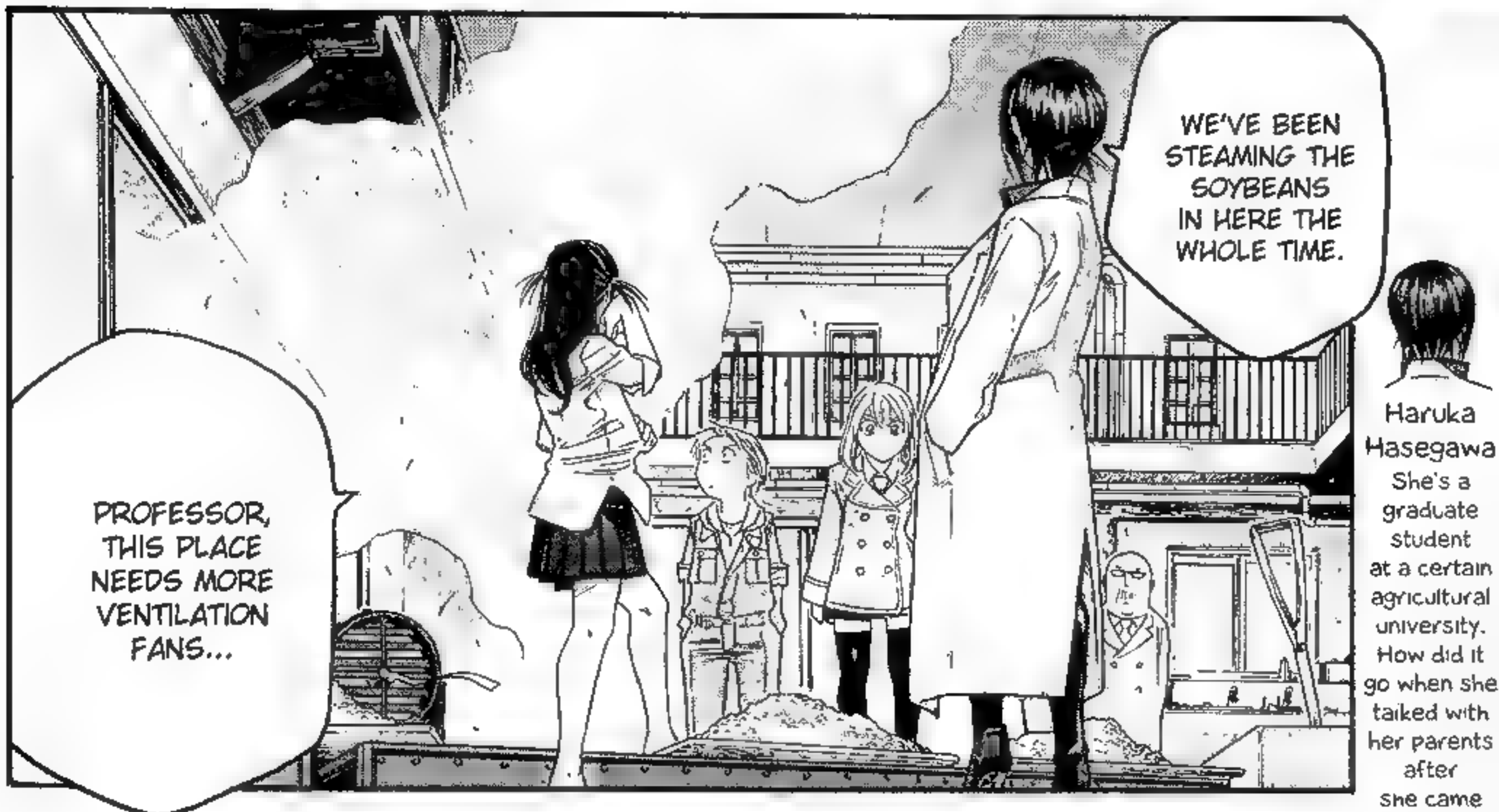
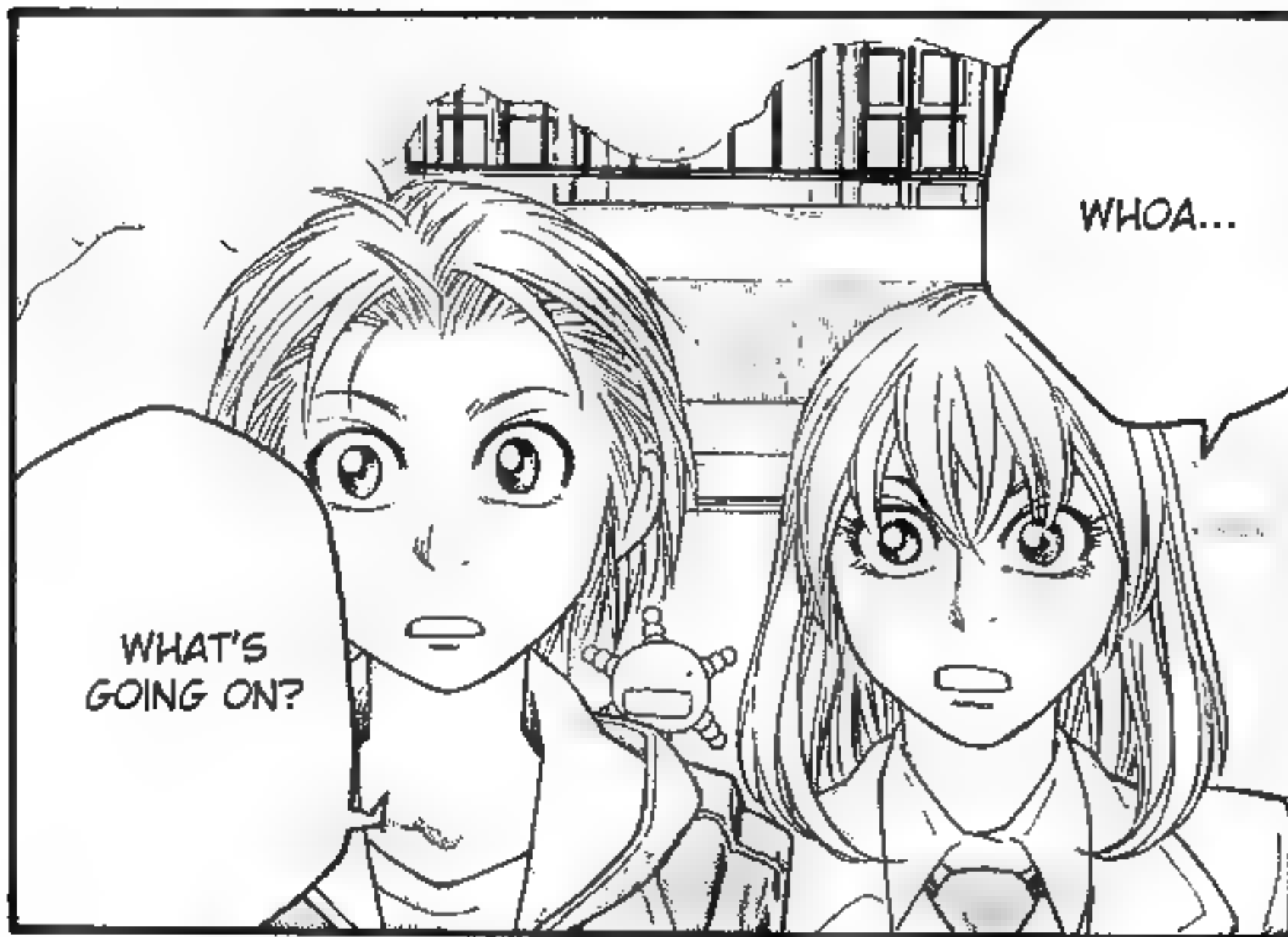


I'm still taking care of my skin.









Haruka Hasegawa
She's a graduate student at a certain agricultural university. How did it go when she talked with her parents after she came back from France?



Aoi Mutou
She's the leader of the Fermentat on Room. This may be repetitive, but those lines under her eyes aren't bags.



I WISH I HAD BEEN ON TEAM RICE...

WE'LL BE SMASHING THEM AFTER THEY COOL DOWN, SO YOU'RE ALL GOING TO HELP OUT, RIGHT?



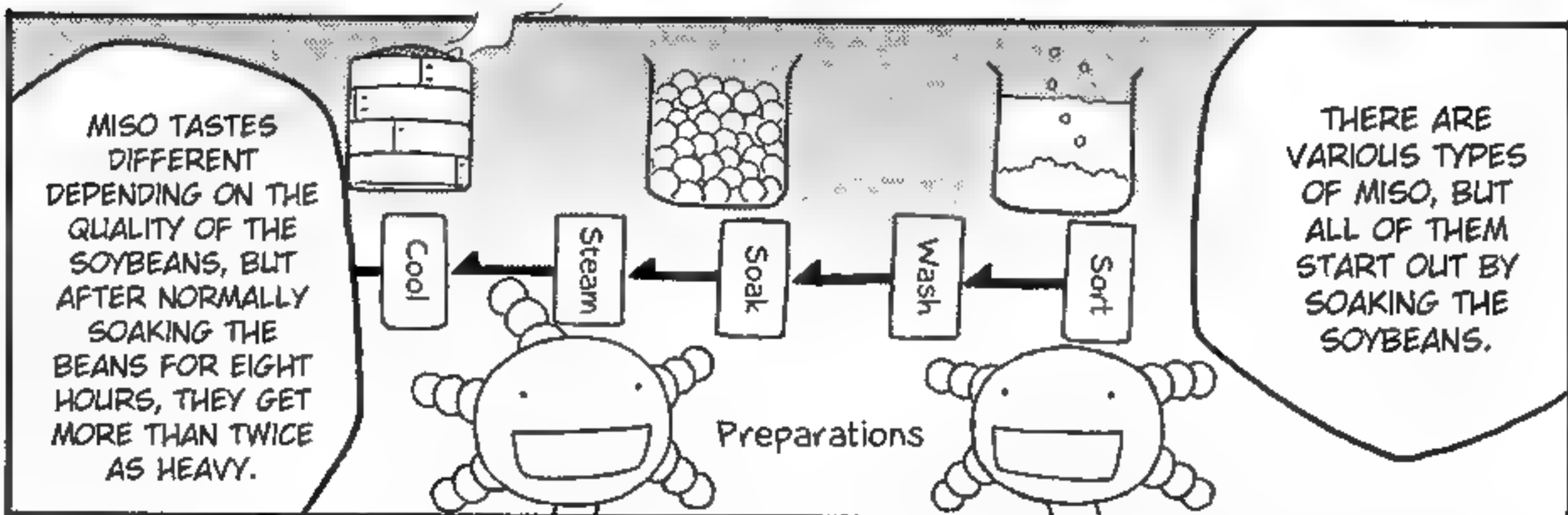
Gaaaaah!
It's so hot!

BEFORE WE STARTED STEAMING THEM, THEY GOT REALLY HEAVY WHEN WE SOAKED THEM IN WATER.

AND THERE'S A RIDICULOUS AMOUNT OF THEM, SO IT'S BEEN A LOT OF WORK.



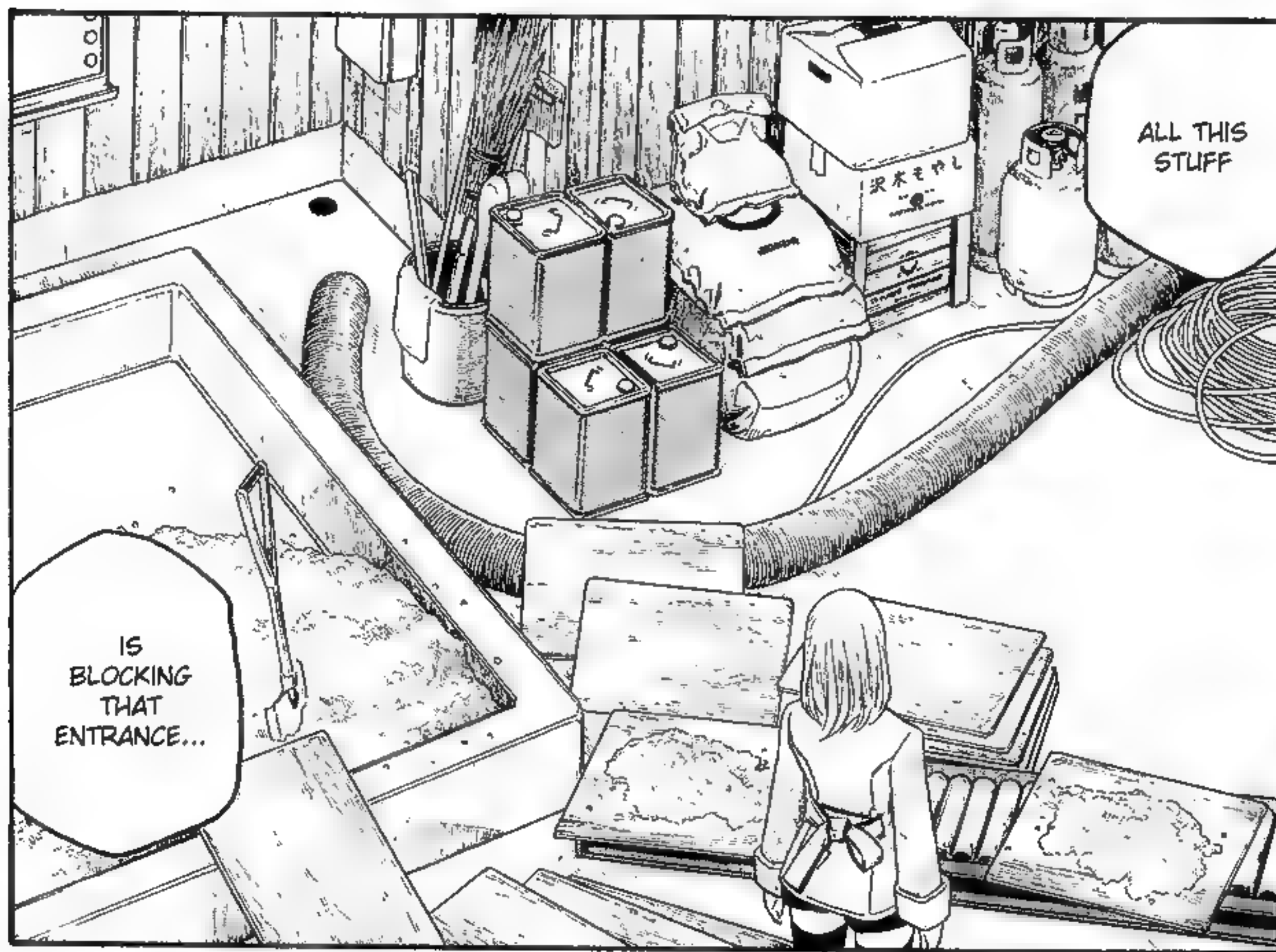
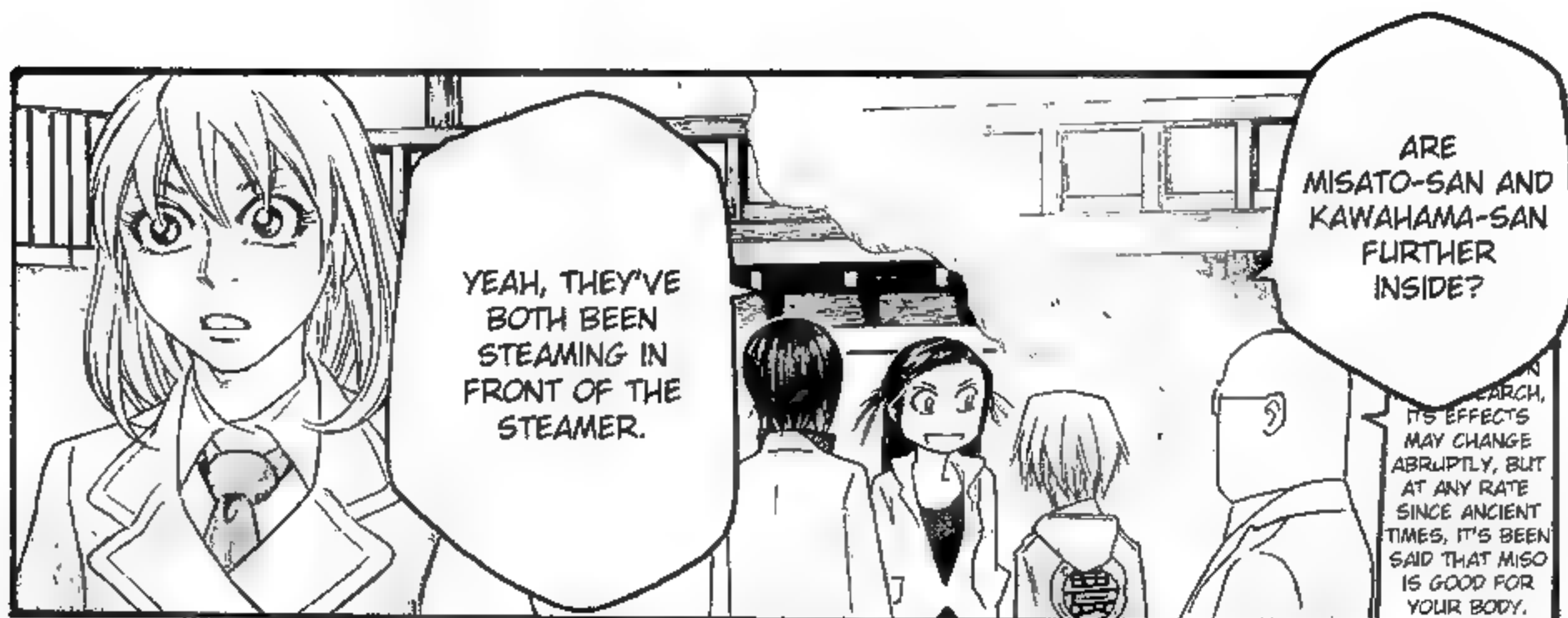
A. oryzae
This is yellow koji. Anyway, it's so surprising now that I'm starting to catch sight of figurines and plushies of it in town.

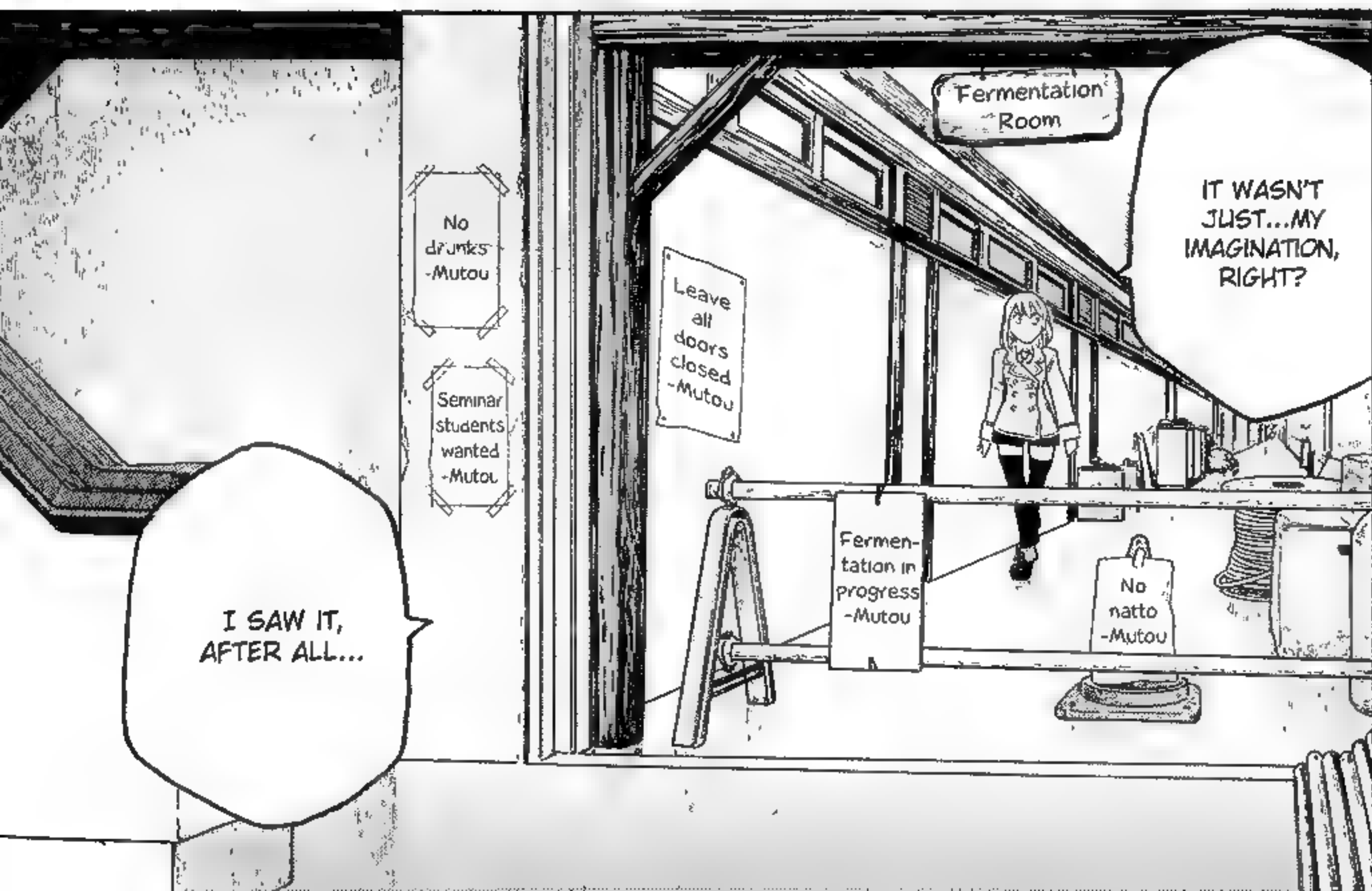


A. sojae
This is soy sauce koji. It's going to be playing a big part soon.

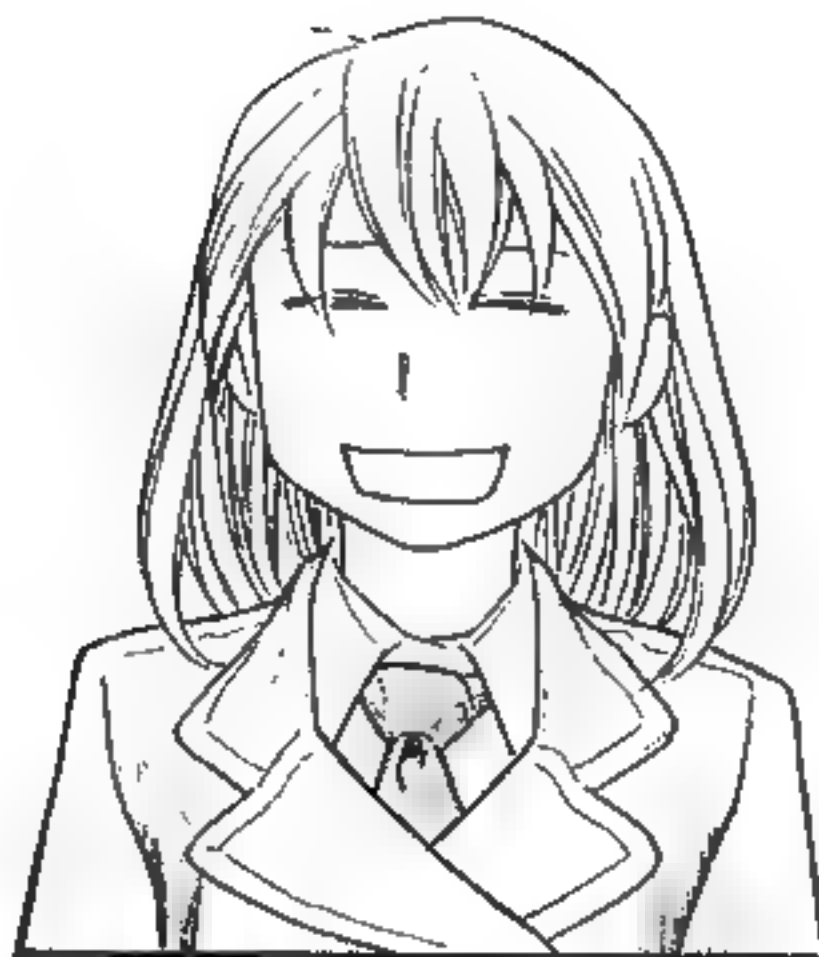
MISO HAS SPREAD ALL ACROSS JAPAN AND A LARGE VARIETY OF MISO THAT'S LOVED TODAY WAS BORN OUT OF UNITING WITH LOCAL FLAVORS. ALL OF THOSE DIFFERENT TYPES OF MISO CAN BE LARGELY CLASSIFIED AS EITHER "NORMAL MISO" AND "PROCESSED MISO". WHEN YOU NORMALLY SPEAK OF "MISO", IT'S INDICATIVE OF "NORMAL MISO" USED IN COOKING WITH MISO SOUP AS ITS MAIN COMPONENT, AND BY ADDING KOJI MOLD AS AN INGREDIENT, IT CAN BE FURTHER CLASSIFIED AS "SOYBEAN MISO", "RICE MISO" AND EVEN "BARLEY MISO". ALSO, IT CAN BE SPLIT INTO A LOT OF OTHER CATEGORIES SUCH AS FLAVOR AND COLOR, SO IT CAN BE PRETTY FUN JUST TRYING OUT THE DIFFERENT KINDS OF MISO IN VARIOUS PLACES WHEN YOU GO ON A TRIP. ON THE OTHER HAND, JUST LIKE WITH KINZANJI MISO, "PROCESSED MISO" IS MADE BY COMBINING IT WITH PICKED VEGETABLES AS WELL AS NORMAL MISO WITH VEGETABLES AND SEAFOOD DURING THE FERMENTATION PROCESS, WHICH HAS ALSO BEEN CALLED "NAME MISO".

MISO IS A FERMENTED FOOD MADE FROM SOYBEANS INDEPENDENTLY DEVELOPED IN JAPAN BASED ON A PREDECESSOR OF MISO MADE BY TAKING HINTS FROM HISHIO AND KUKI THAT CAME OVER FROM CONTINENTAL ASIA. AS PROOF THAT MISO ORIGINATED IN JAPAN, THE "SO" IN MISO IS A KANJI MADE IN JAPAN, AND IT ISN'T USED IN ANYTHING EXCEPT THE WORD MISO. ALTHOUGH THERE HAVE BEEN CASES WHERE IT HAS ALSO BEEN USED FOR THE ADJECTIVE "BOISTEROUS", TWO OTHER KANJI HAVE BEEN USED FOR THAT WORD FROM THE START, SO IT ISN'T AN EXAGGERATION TO SAY THAT THE "SO" IN MISO IS A KANJI NOT USED IN ANYTHING EXCEPT THE WORD MISO.

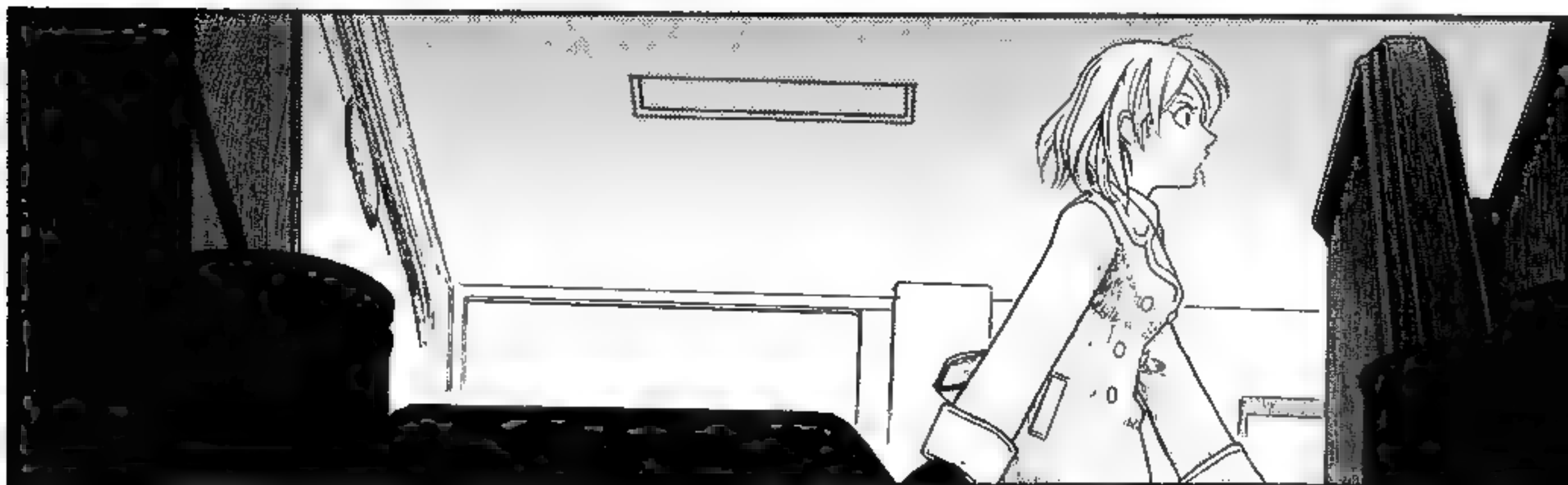




I'LL
FIGURE
IT OUT
EVENTUALLY.



WELL,
WHATEVER.



SO WE'RE
GONNA BE
BREWING
SAKE?

I'M KINDA
STARTING
TO GET
EXCITED.



Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com

Ohhhh!

Waaaa!

Headquarters of the koji
mold to be used for soy sauce

Ohhhh!

EVEN NOW, THE
MICROBES HAVE
BEEN SPLIT INTO
THREE KINGDOMS
AND THE GUT
HAS BEEN
RAVAGED,

BUT EVEN SO,
THEY CONTINUE
TO FIGHT
BECAUSE THEY
SHARE OUR
PRIDE AS
MICROBES!

The three kingdoms square off.

Koji

SO WE
NEED THE HELP
OF THE GUT
FLORA WHO
BRING ORDER
TO THE GUT.

Brew

Let's brew

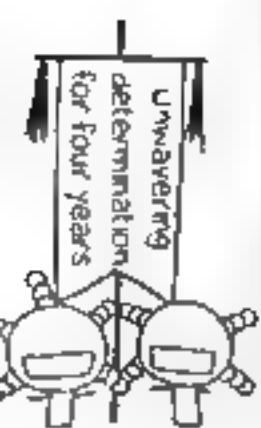
WE'RE ABOUT
TO FACE OUR
OWN BATTLE
WITH SOY
SAUCE AND
MISO,

SO SAWAKI,
QUIT SAYING
RIDICULOUS
THINGS ABOUT
AIMING FOR AN
EASY-GOING
SCHOOL LIFE

AND JUST
SLEEP WITH
EITHER OIKAWA,
HASEGAWA-SAN
OR MUTOH-SAN
ALREADY!

Let's brew!

Oryzae



A. oryzae
&
A. sojae
Somehow
or other,
it's finally
our time
to shine.

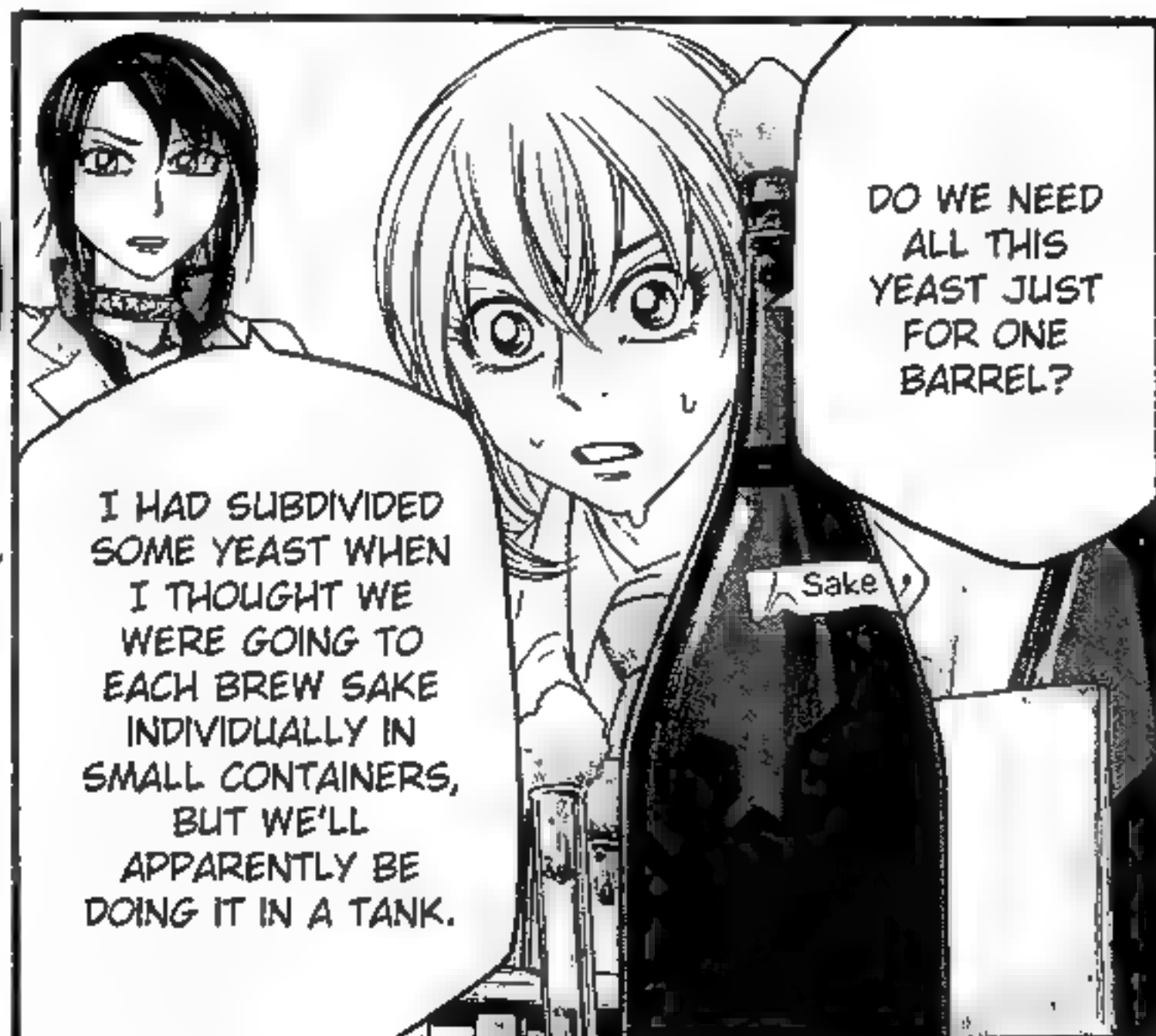


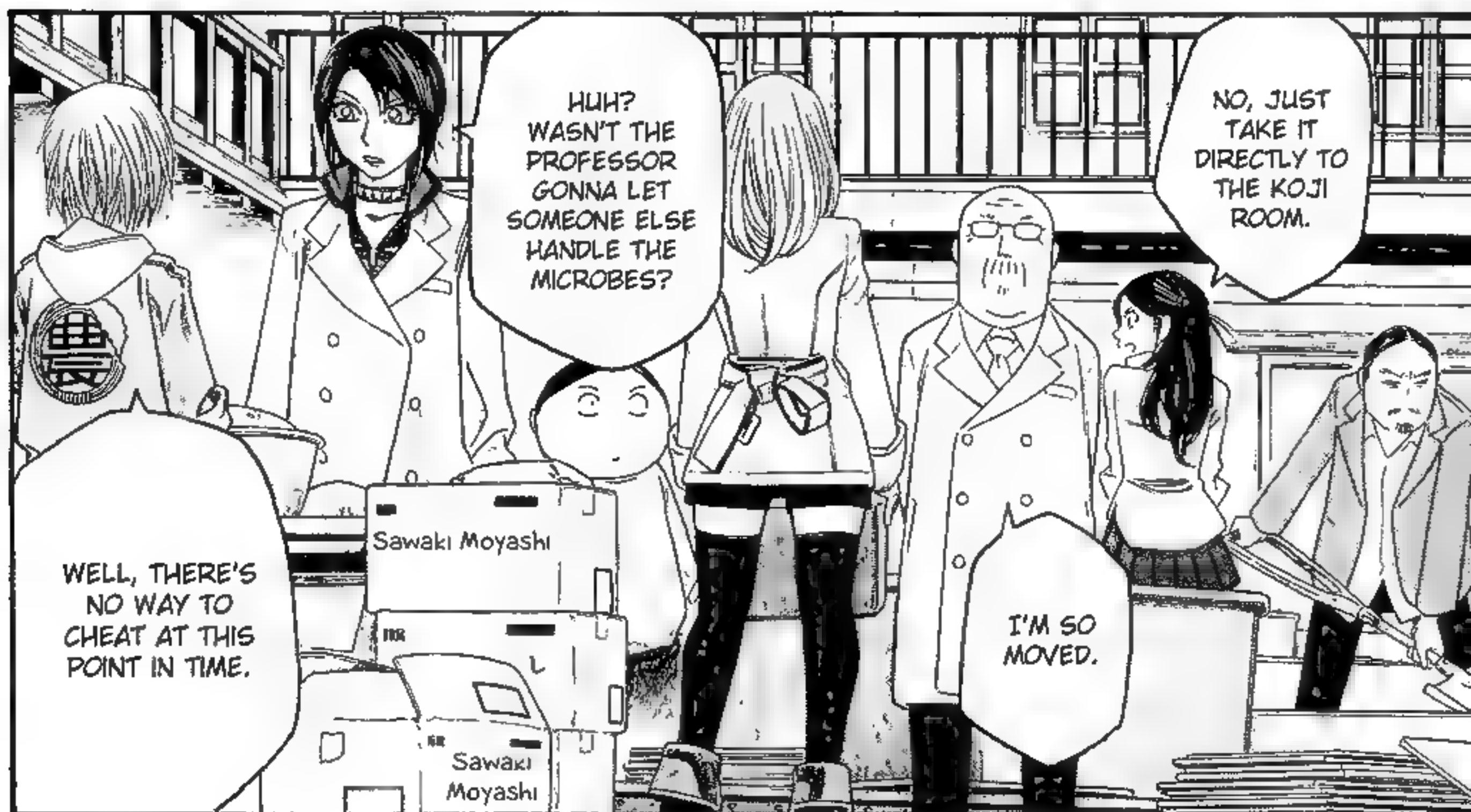
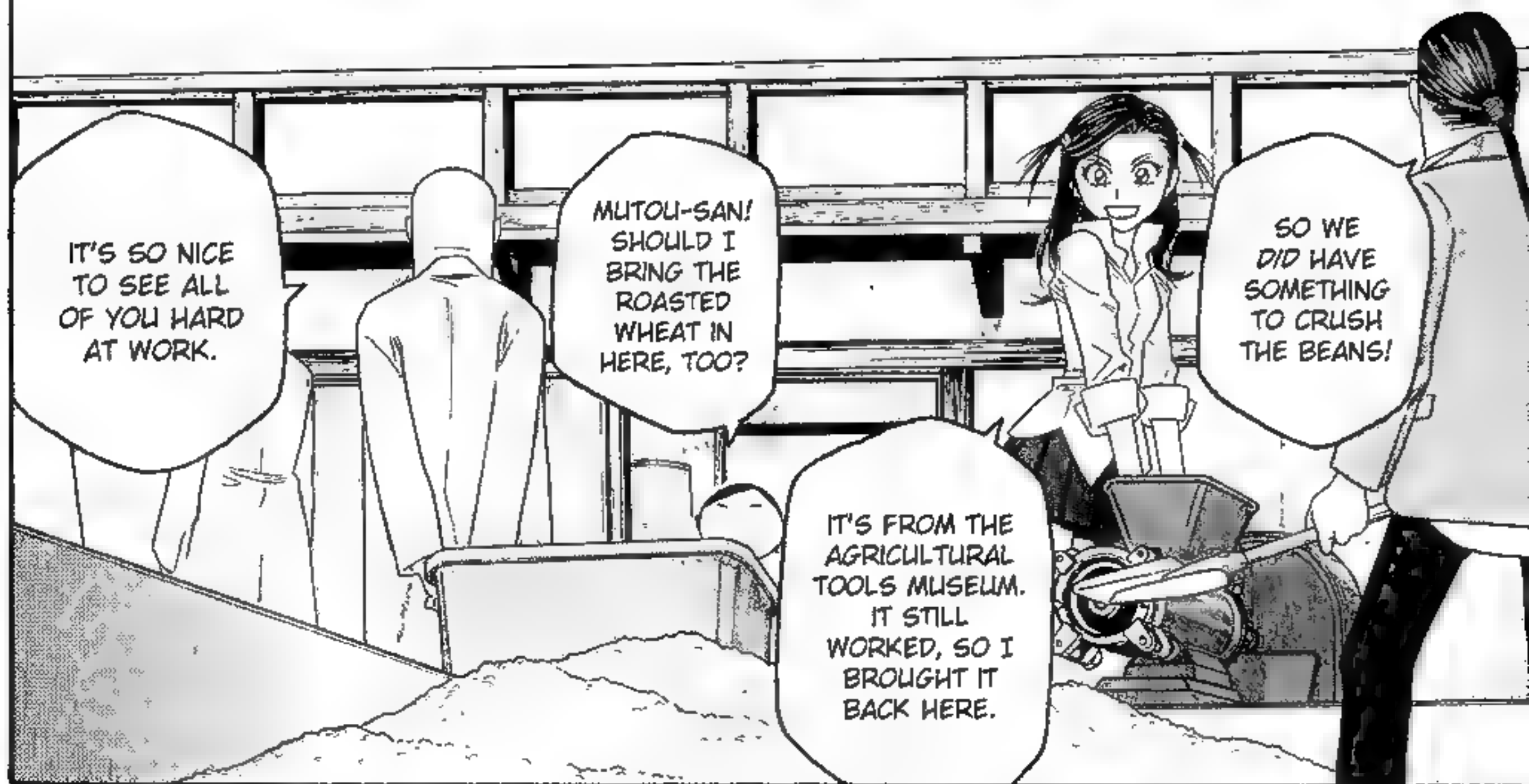


Tadayasu Sawaki
He's the main character. The microbes must have learned about Romance of the Three Kingdoms from manga, books or video games.



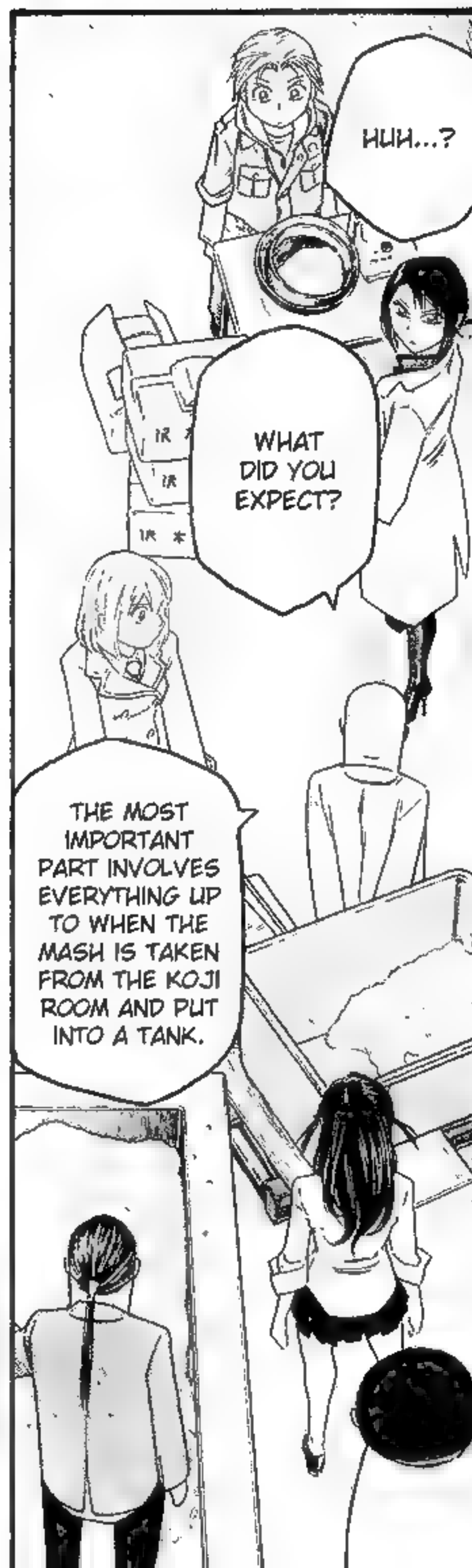
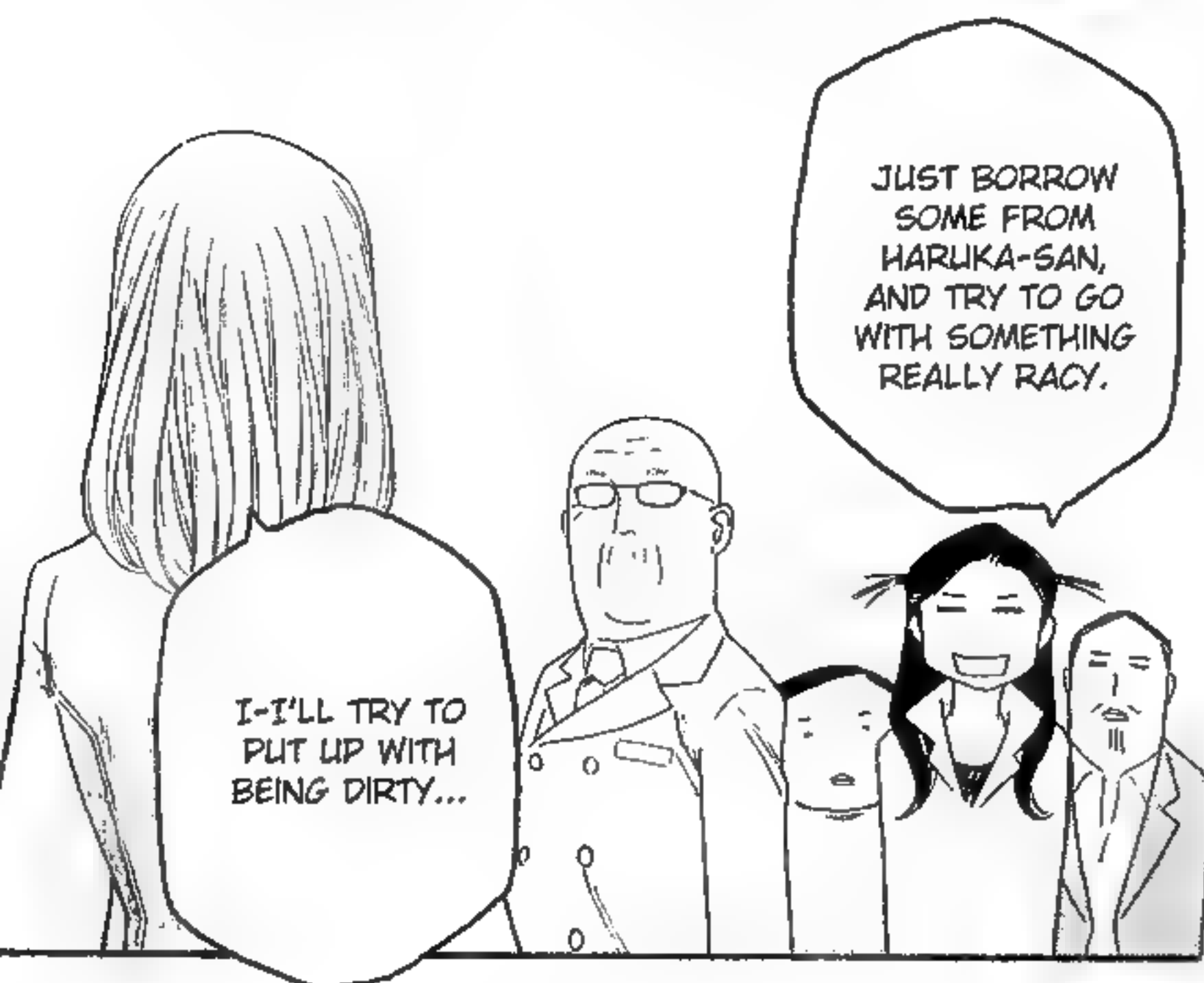
Hazuki Oikawa
Surprisingly, she likes to take action. Is her obsession with cleanliness starting to lessen?

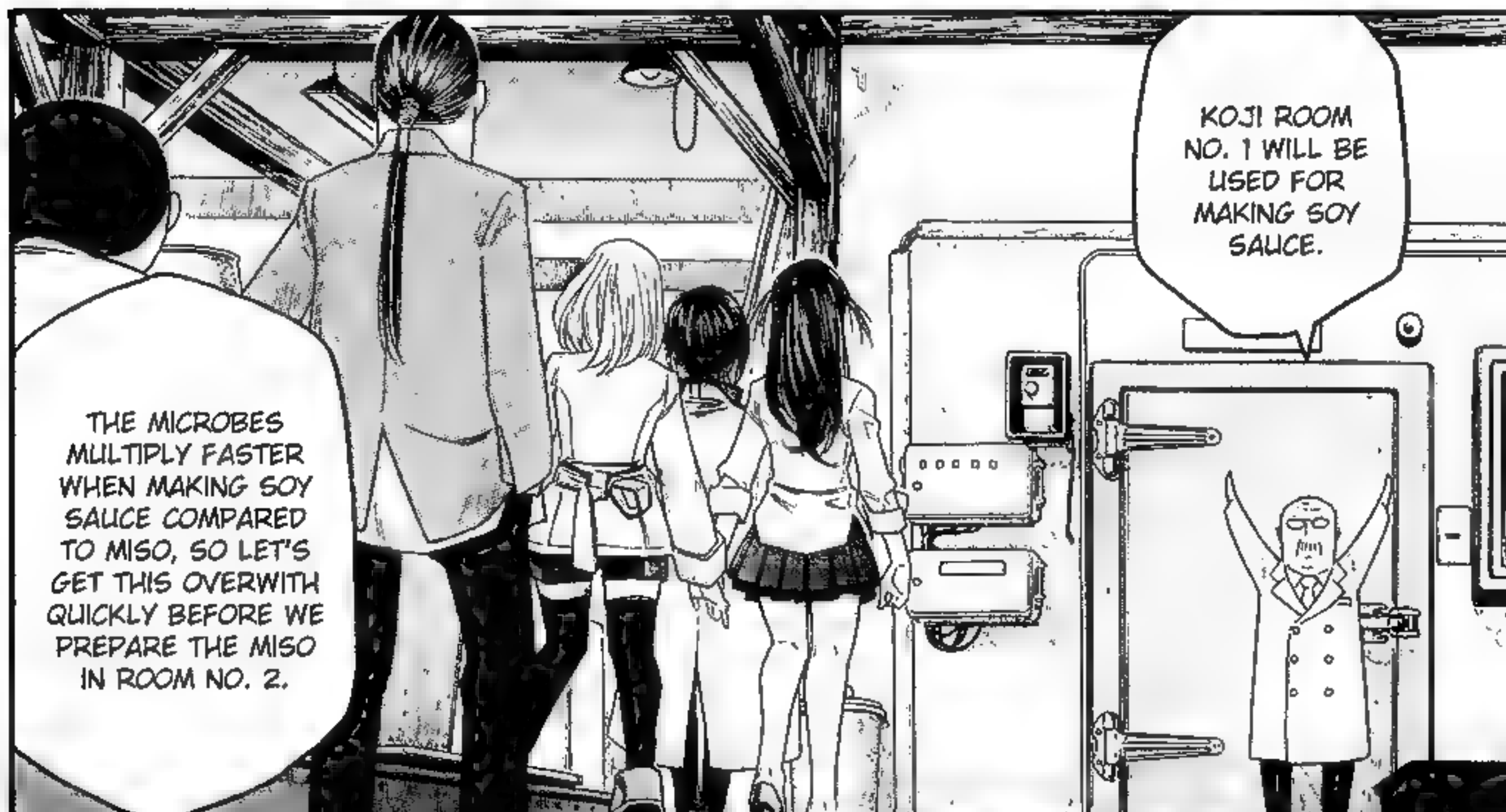
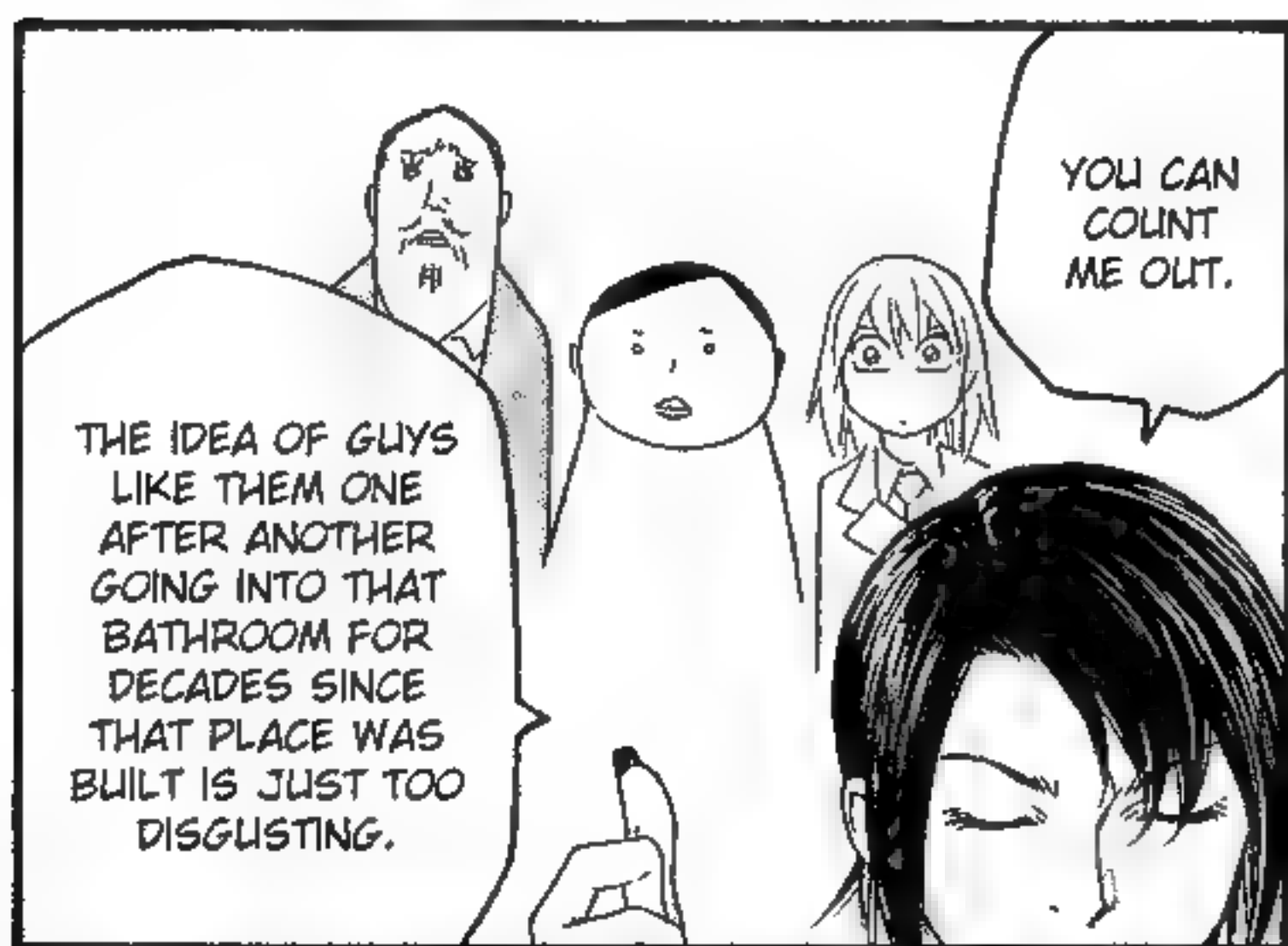
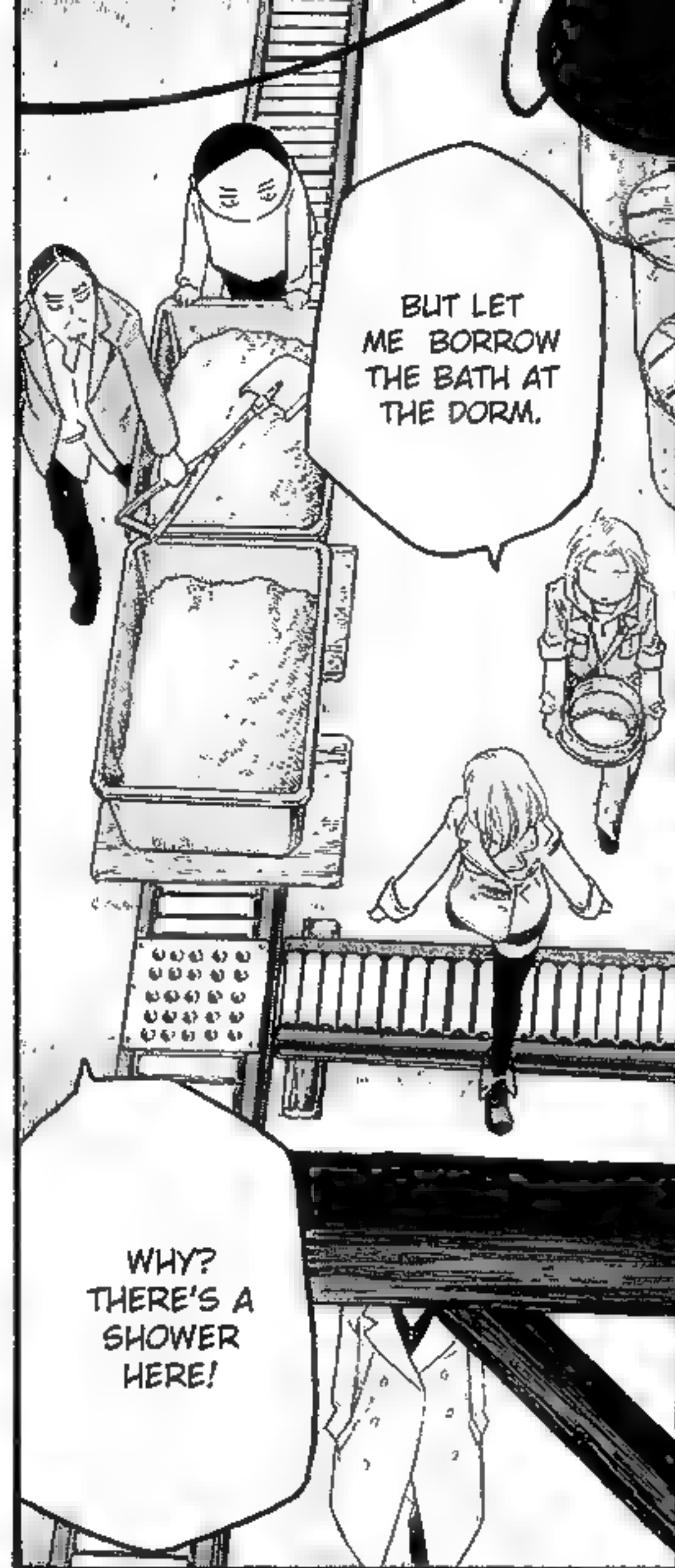


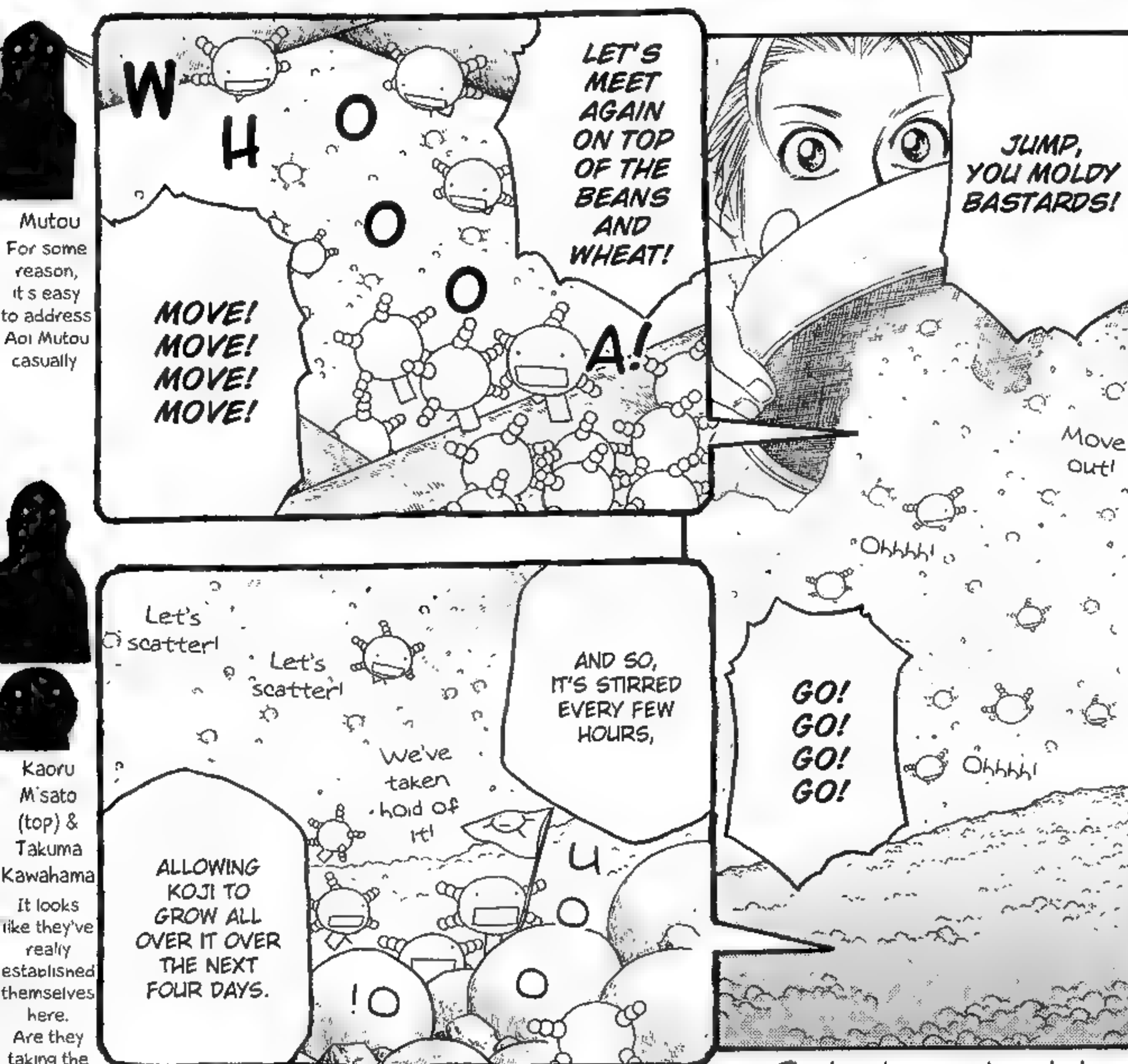
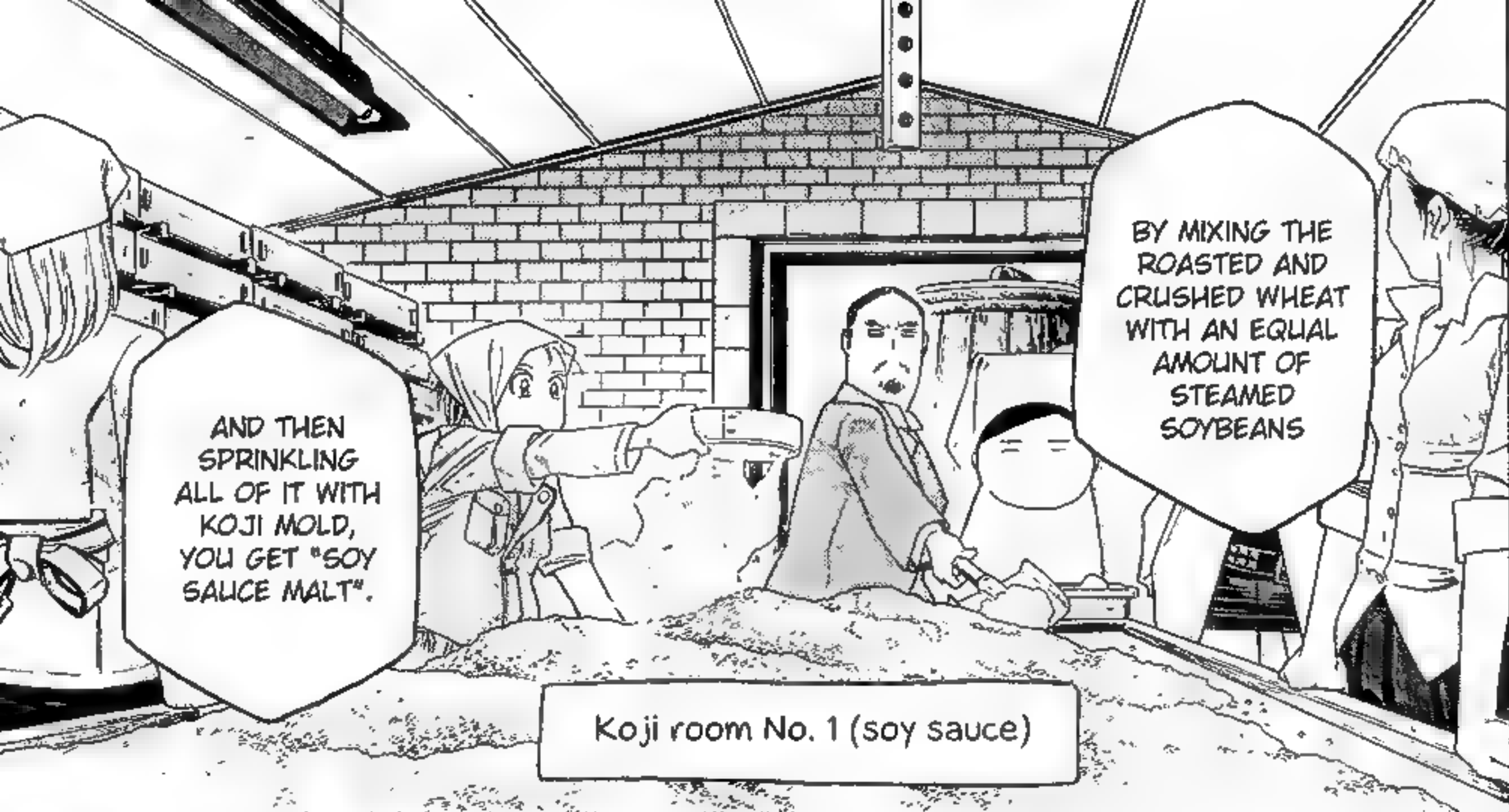




Haruka
Hasegawa
Whether
she's a
graduate
student
or not,
hands-on
learning is
different.



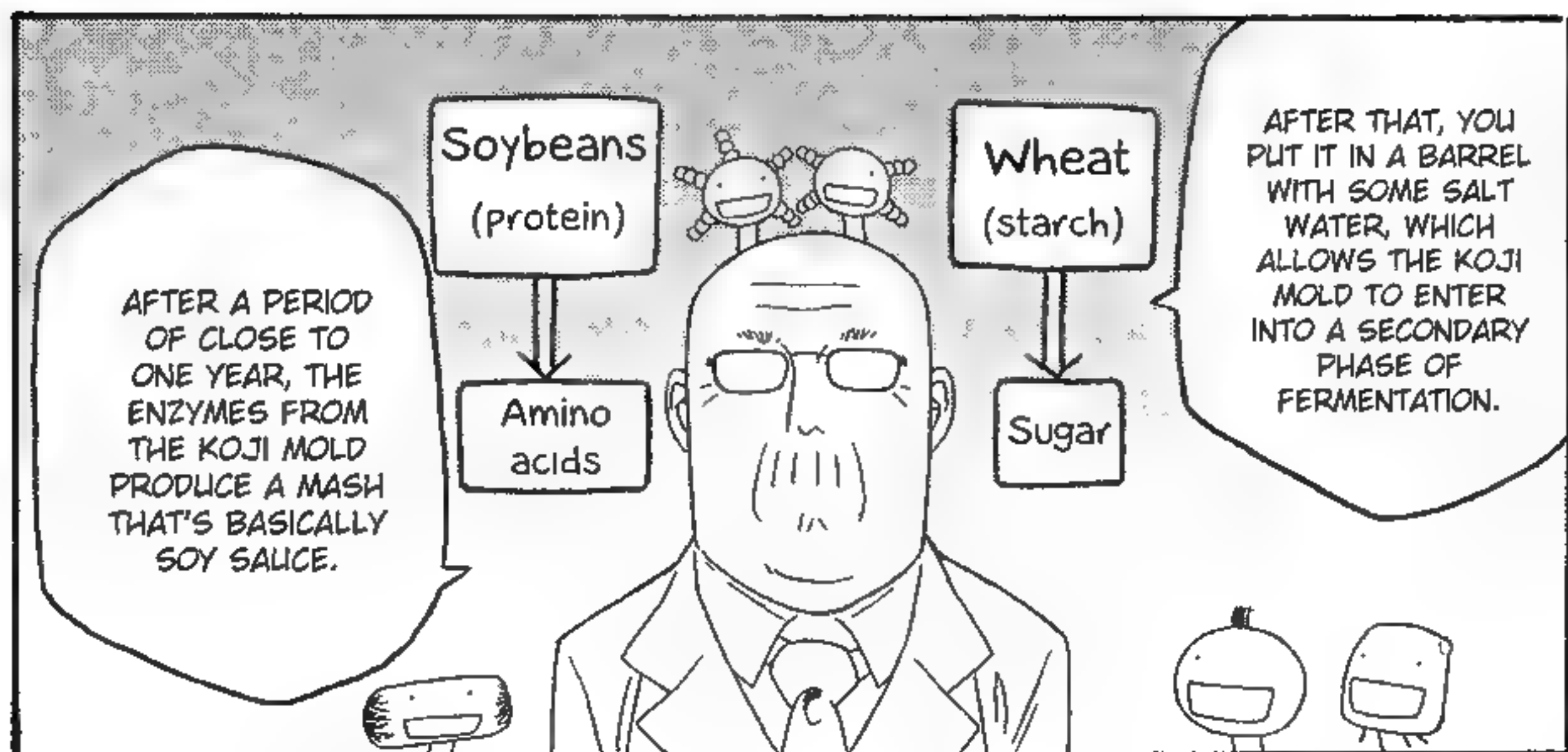




Mutou
For some reason, it's easy to address Aoi Mutou casually

Kaoru M'sato (top) & Takuma Kawahama
It looks like they've really established themselves here. Are they taking the preliminary seminar?

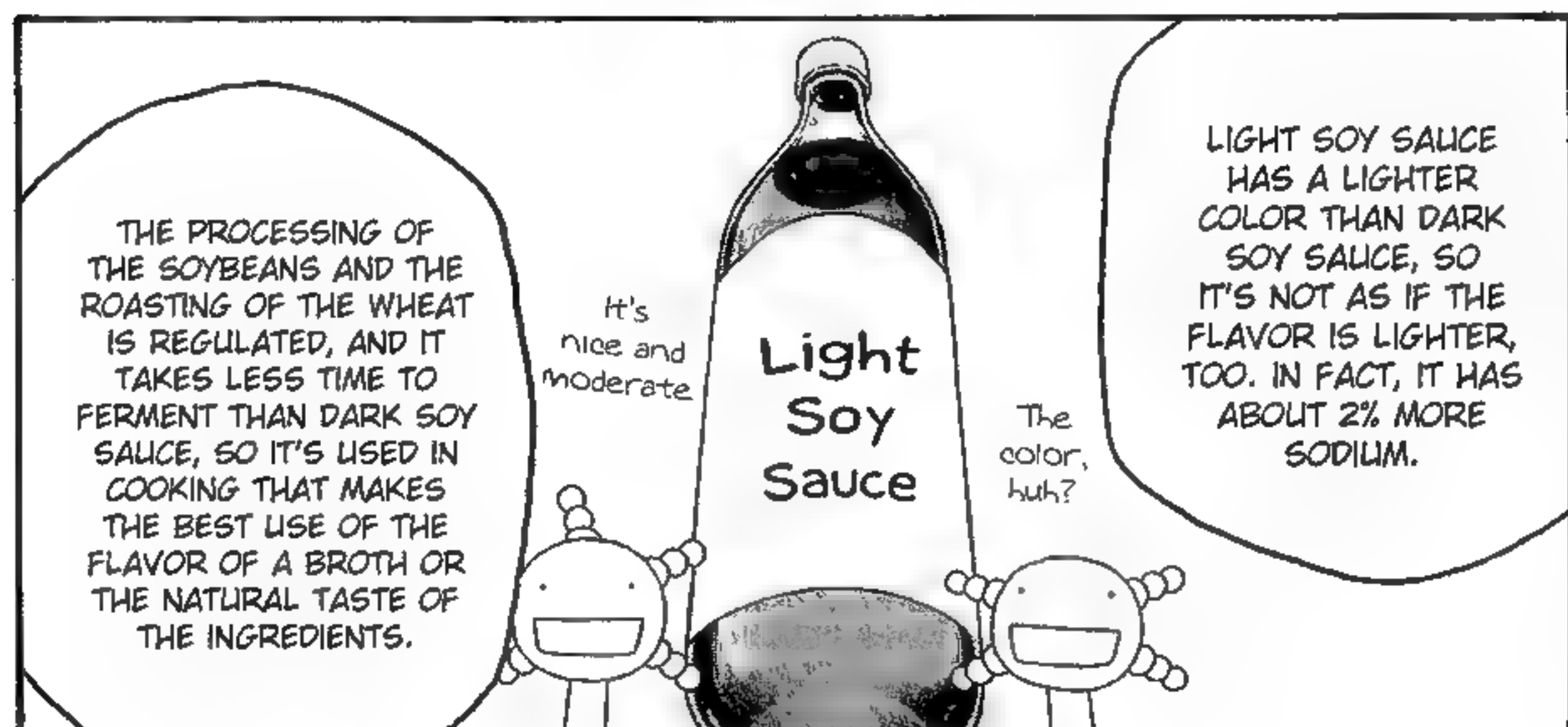
The background music is "Ride of the Valkyries"



Keizou Itsuki
He's not wearing glasses that clip onto his nose



Z. rouxii
It plays a role in salty environments. S. cerevisiae never lets it stand out, and you can't just say it's something like wine yeast.



P. halophylus
When it comes time to ferment, that's when lactic acid bacteria show up



← New character

A

tamaril
What
does this
koji mold
make,
you ask?
Stop it.




B.

subtilis
This is hay
bacillus
You can
meet it
even w th
something
like this
It likes
starch.

SO IT'S MADE SOMEWHERE BETWEEN MISO AND SOY SAUCE THAT EITHER DOESN'T USE A LOT OF WHEAT OR ONLY USES SOYBEANS.

Use it to give vegetables boiled in soy sauce a rich flavor



It's strong, so it's used in small amounts.

THE ORIGIN OF TAMARI SOY SAUCE IS SAID TO COME FROM LIQUID SEPARATED OUT DURING THE MANUFACTURING PROCESS OF SOYBEAN MISO FROM THE TOKAI REGION,

LASTLY, AS THE OPPOSITE OF DARK SOY SAUCE, WHITE SOY SAUCE USES A LARGER PORTION OF STEAMED WHEAT ADDED TO ROASTED SOYBEANS TO MAKE THE MASH, AND IT'S USED AS A SECRET INGREDIENT.

It's a standard secret ingredient used at restaurants.



Use this on sashimi

REFERMENTED SOY SAUCE, ALSO CALLED SWEET SOY SAUCE, IS MADE BY ADDING MORE KOJI MOLD TO PURE SOY SAUCE AND ALLOWING IT TO FERMENT A SECOND TIME TO PRODUCE A RICH FLAVOR.

AS JIANG WAS EVOLVING INTO SOY SAUCE IN JAPAN, IT WAS ALSO EVOLVING INTO MISO IN CHINA. THE TRAVELING BUDDHIST MONK KAKUSHIN LEARNED HOW TO MAKE DELICIOUS JIANG BY COMBINING SOYBEANS, WHEAT, SALT AND VEGETABLES AT JINGSHANSI IN CHINA, AND LATER TAUGHT THE PEOPLE OF WAKAYAMA HOW TO MAKE IT. THIS IS NOW WELL-KNOWN AS KINZANJI MISO (NAME MISO), BUT IF THAT MISO WAS USED FOR A LONG TIME, THE LIQUID THAT SETTLED ON TOP OF IT COULD BE EXTRACTED AND WAS REGULARLY USED IN STEWS, AND THIS IS WHAT'S CONSIDERED TO BE THE ORIGIN OF TAMARI SOY SAUCE, WHICH WAS THE BEGINNING OF SOY SAUCE IN WAKAYAMA. AFTER THAT, BY ALSO BEING INTRODUCED TO HISHIHO, SOY SAUCE BEGAN TO BE DEVELOPED INDEPENDENTLY IN JAPAN. BY THE WAY, THE PEOPLE OF WAKAYAMA TAUGHT THE PEOPLE OF CHIBA HOW TO MAKE SOY SAUCE, SO THE STANDARD SOY SAUCE DURING THE EARLY PART OF THE EDO PERIOD WAS TAMARI SOY SAUCE, BUT THE DARK SOY SAUCE OF TODAY STARTED TO BE PRODUCED DURING THE MIDDLE OF THE EDO PERIOD. AT THAT TIME, SOY SAUCE MADE IN CHOSHI, CHIBA USED SALT FROM AKO, HYOGO, LEAVING BEHIND A GOURMET FLAVOR, SO THE QUALITY AND TASTE OF SOY SAUCE HAS STEADILY IMPROVED SINCE THEN.



THOSE FIVE VARIETIES ARE THE MAIN TYPES OF SOY SAUCE IN JAPAN TODAY, BUT THEY'RE ALL MADE WITH THE SAME INGREDIENTS, NAMELY SOYBEANS AND WHEAT. THERE ARE ALSO THINGS THAT USE FISH AS AN INGREDIENT SUCH AS SHOTTSURU. IT'S ALSO SAID THAT SOY SAUCE WAS INDEPENDENTLY INVENTED IN VARIOUS PLACES ALL OVER ASIA, BUT IF WE OPEN THE HISTORY BOOKS AND GO OVER THE ROOTS OF SOY SAUCE IN JAPAN, IT STARTED WHEN JIANG FROM CHINA WAS INTRODUCED TO JAPAN. JIANG WAS ANY KIND OF PRESERVED FOOD THAT HAD BEEN PICKLED IN SALT, AND THAT CAME OVER TO JAPAN AROUND THE TIME OF THE NARA PERIOD. BIRDS AND LAND ANIMALS THAT WERE PICKLED WERE CALLED SHISHIBISHIO, AND SEAFOOD THAT WAS PICKLED WAS CALLED UOBISHIO, WHICH IS SIMILAR TO SHIOKARA TODAY. FURTHERMORE, FRUITS AND VEGETABLES THAT WERE PICKLED WERE CALLED KUSABISHIO, AND GRAINS THAT WERE PICKLED WERE CALLED KOKUBISHIO, AND WHEAT IS SAID TO BE THE OLDEST GRAIN TO HAVE BEEN PICKLED. ALL OF THOSE VARIOUS KINDS OF JIANG EXISTED BACK THEN, BUT THEN EMPEROR TENMU BANNED THE CONSUMPTION OF ANIMAL MEAT, AND ALSO AVOIDED UOBISHIO AND SHISHIBISHIO, SO KUSABISHIO AND KOKUBISHIO WERE EMPHASIZED. JIANG WAS LATER WRITTEN AS "HISHIHO", AND A VARIETY OF THEM ENDED UP BEING INDEPENDENTLY DEVELOPED IN JAPAN, BUT THE TRUTH IS, THE ROOTS OF SOY SAUCE FOLLOWED ONE OTHER ROUTE.



The main friends of soy sauce and miso (centered on Asia)

BY THE WAY,
SOY SAUCE
HAS THIS
MANY FRIENDS
THROUGHOUT
THE WORLD.

IN EUROPE DURING THE
REIGN OF ROME, THEY
ALREADY HAD A FISH
SAUCE CALLED GARUM
THAT THEY USED QUITE
OFTEN, ALTHOUGH
THEY FOUND THE
BROTH TO BE SMELLY.
NOWADAYS, YOU COULD
CALL ANCHOVY SAUCE
ONE OF GARUM'S
FRIENDS.



USA
Chemical soy
sauce

PRO-
FESSOR!

IT'S
ALMOST
DONE!

Read it in
the volume

SOY SAUCE EVEN MADE ITS WAY TO FRANCE WHERE IT WAS USED AS THE SECRET INGREDIENT IN SAUCES UNTIL IT FINALLY ASCENDED TO THE DINING TABLE OF THE ROYAL PALACE, BUT THE RECIPE FOR THE "RELEVÉ" THAT LOUIS XIV LOVED HAS BEEN LOST ALTHOUGH IT'S A SOMEWHAT LEGENDARY STORY, IT'S SOMETHING TO BE PROUD OF AS SOMEONE FROM JAPAN. BUT WELL, ALTHOUGH SOY SAUCE AS JAPAN'S ALL-PURPOSE SEASONING IS UNMATCHED THE WORLD OVER, JAPAN'S SOY SAUCE IS SOMETHING "BREWED" WHICH BORROWS PLENTY OF HELP FROM MICROBES FOR THE FERMENTATION PROCESS. HOWEVER, MOST OF THE SOY SAUCE MADE IN AMERICA HAS BEEN CHEMICALLY ENGINEERED, SO IT CAN BE CALLED A "FAKE" BECAUSE IT USES A COMPLETELY DIFFERENT MANUFACTURING PROCESS THAN WHAT EXISTS IN JAPAN. AMERICANS HAVE A PRINCIPLE TO NOT ACCEPT A FOOD ITEM THAT'S BEEN CREATED FROM A PROCESS THEY DON'T UNDERSTAND, SO BECAUSE OF THAT, ALTHOUGH THEY'RE OKAY WITH YEAST FERMENTATION, THOSE IDIOTS AREN'T OKAY WITH KOJI MOLD FERMENTATION.

JAPAN'S SOY SAUCE IS EXPORTED ALL OVER THE WORLD TODAY, BUT THAT BEGAN DURING THE ISOLATIONIST PERIOD WHEN THE DUTCH TOOK TAMARI SOY SAUCE FROM DEJIMA AND EXPORTED IT TO EVERYWHERE FROM BATAVIA (JAKARTA, TODAY) TO CEYLON (SRI LANKA, TODAY). HOWEVER, ON TOP OF SOY SAUCE ALREADY BEING A WONDERFUL PART OF EACH OF THOSE CULTURES, THE CLIMATE HAD THE EFFECT OF DEGRADING THE TAMARI SOY SAUCE BECAUSE THE MICROBES CONTINUED TO FERMENT DAY AFTER DAY. IN A BIND, THE DUTCH PASTEURIZED THE SOY SAUCE AND DISCOVERED A WAY TO BOTTLE IT, ALLOWING SOY SAUCE TO FINALLY MAKE ITS WAY TO EUROPE. AFTERWARDS, THE BREWERIES STARTED PASTEURIZING THE SOY SAUCE THEMSELVES, BUT THE DUTCH MERCHANTS APPLAUDED AND RESPECTED THE JAPANESE FOR THEIR SHREWD BUSINESS SKILLS BY DECIDING TO CARRY IT OUT ON THEIR OWN.

Ah, there's a bunny.

Thank you
for reading
all of that

W

Let's
scatter!

O

O

A!

Scatter
It has to
do with
going all
over the
place.

LET'S PLAY
ROCK, PAPER,
SCISSORS TO
DECIDE WHAT
SHIFTS WE
EACH TAKE.

Occupy

Let's
scatter!

THE KOJI MOLD
GENERATES
HEAT AFTER
5-6 HOURS, SO
WE HAVE TO
FREQUENTLY
REGULATE THE
TEMPERATURE.

Waaaal

Uryaaaaal

WE'LL ALL HAVE
TO SUBDIVIDE
IT INTO THESE
CONTAINERS.

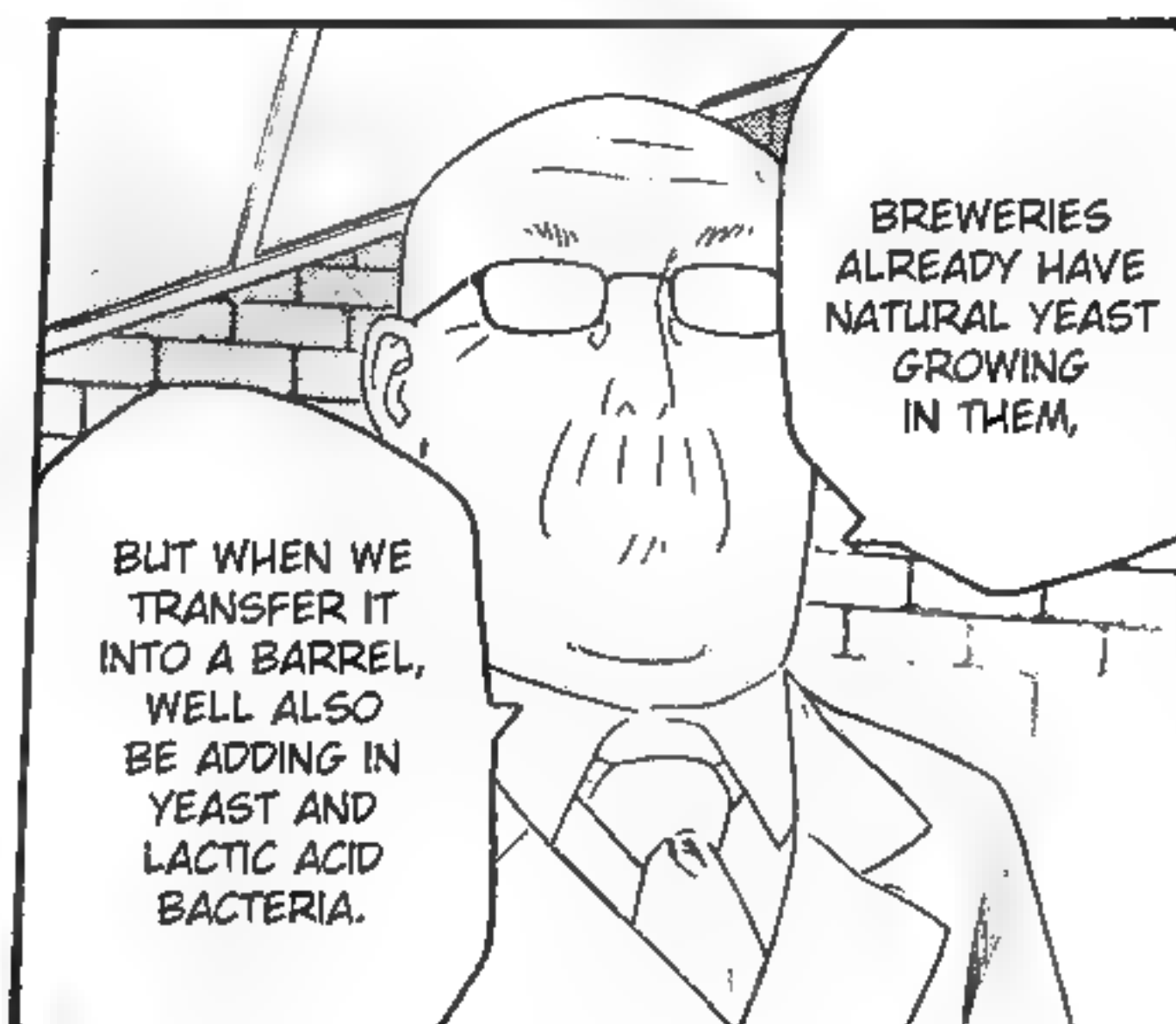
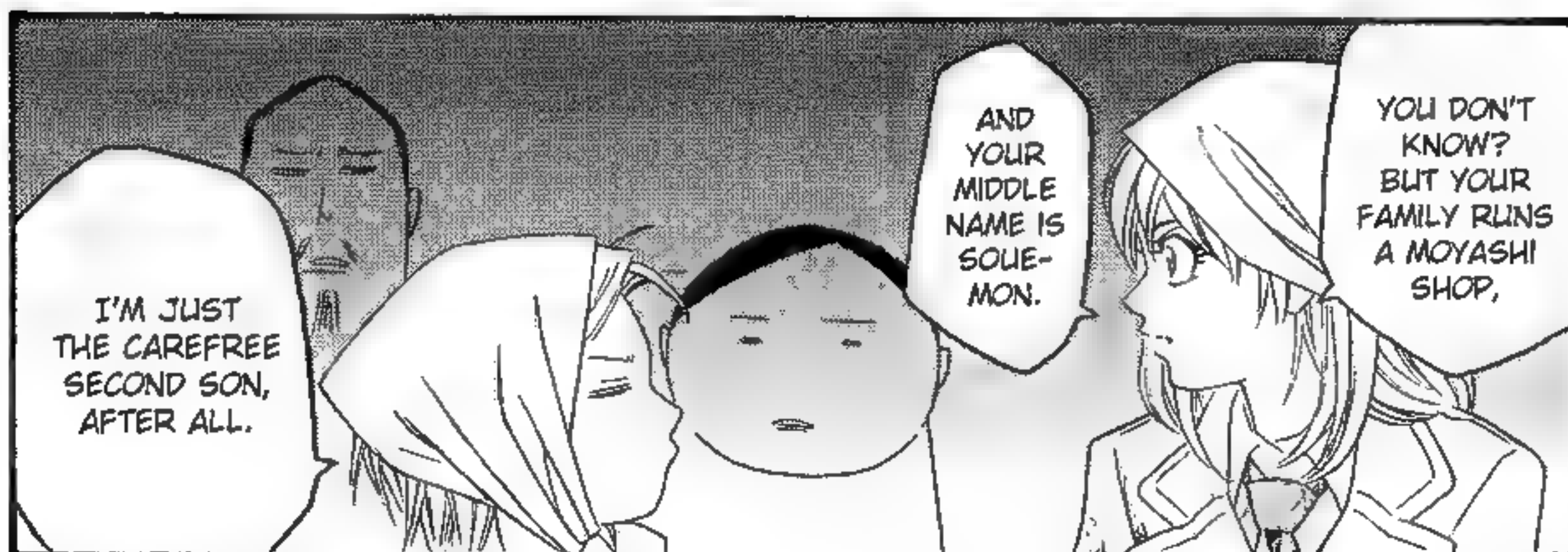
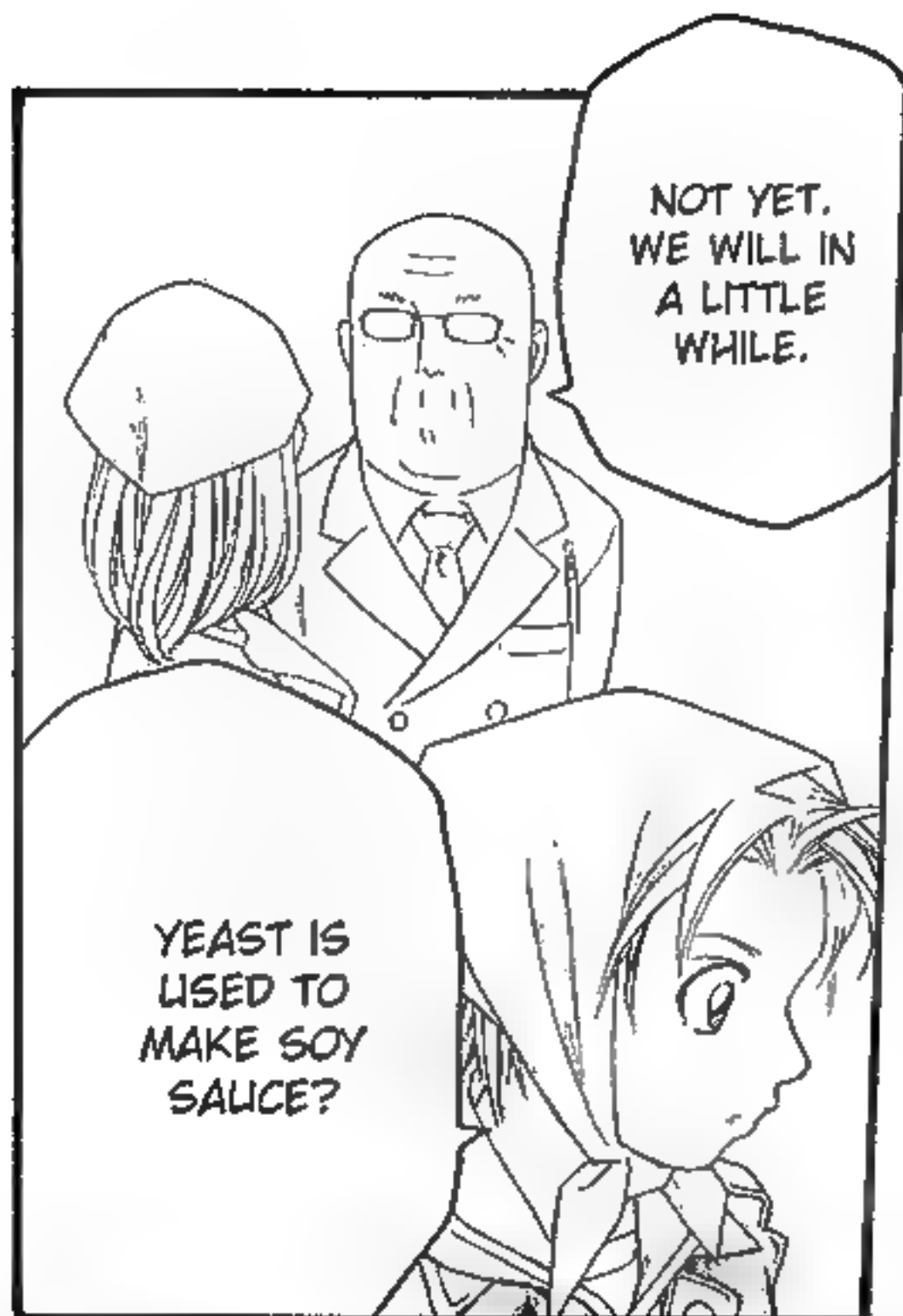
AND SO,
AFTER IT'S
LOOSENED
UP BY
TOMORROW
AFTERNOON,

IT DEFINITELY
TAKES A LOT
OF WORK,

BUT I'M
SURPRISED
HOW EASY IT
IS TO MAKE.

AFTER THAT,
WE'LL
JUST DO
SOME MINOR
CHECKS FOR
THREE DAYS

AND THEN
TRANSFER IT
ALL INTO A
BARREL ON
THE FOURTH
DAY.



S. cerevisiae
Before she went to France, Hasegawa-san cultured yeast for everyone. She's so nice!

Just leave it to me and I'll make something good.

Amino acids are proteins that have been scientifically disassembled. By adding them to the mash and allowing it to ferment, it's possible to make soy sauce without help from koji mold (mixed brew method). Furthermore, you can also just add amino acids and flavoring to pure soy sauce (mixed method), but that just dilutes it, remarkably decreasing the flavor, so be careful.

Whooooaa!

That looks so good!

ALL OF THOSE SMELLS ARE CREATED BY LACTIC ACID BACTERIA AND YEAST THAT CONSUME THE SUGAR THE KOJI MOLD MAKES BY SACCHARIFYING THE STARCH.

Sugar

Change starch into sugar!

OVER 300 SCENTS MAKE UP SOY SAUCE.

Yaaaaaay!

EVEN THOUGH IT'S QUITE SALTY, IT HAS A COMPLEX FLAVOR THAT'S BOTH SAVORY AND SWEET, AND IT DOESN'T EVEN TASTE BRINY.

AND THE FLAVOR IS CREATED BY THE ENZYMES FROM THE KOJI MOLD AS WELL AS THE YEAST AND LACTIC ACID BACTERIA.

Instead of amino acids, just let us handle it!

BY THE WAY, SOY SAUCE'S COLOR IS MADE BY THE AMINO ACIDS AND SUGAR.

IF IT HASN'T BEEN AGED ENOUGH, SOY SAUCE (AND WHISKEY) WILL SOMETIMES DEVELOP A CARAMEL PIGMENT.

It tastes better if you add amazake instead of starch syrup

Put pure soy sauce in the fridge.

Waaaa!

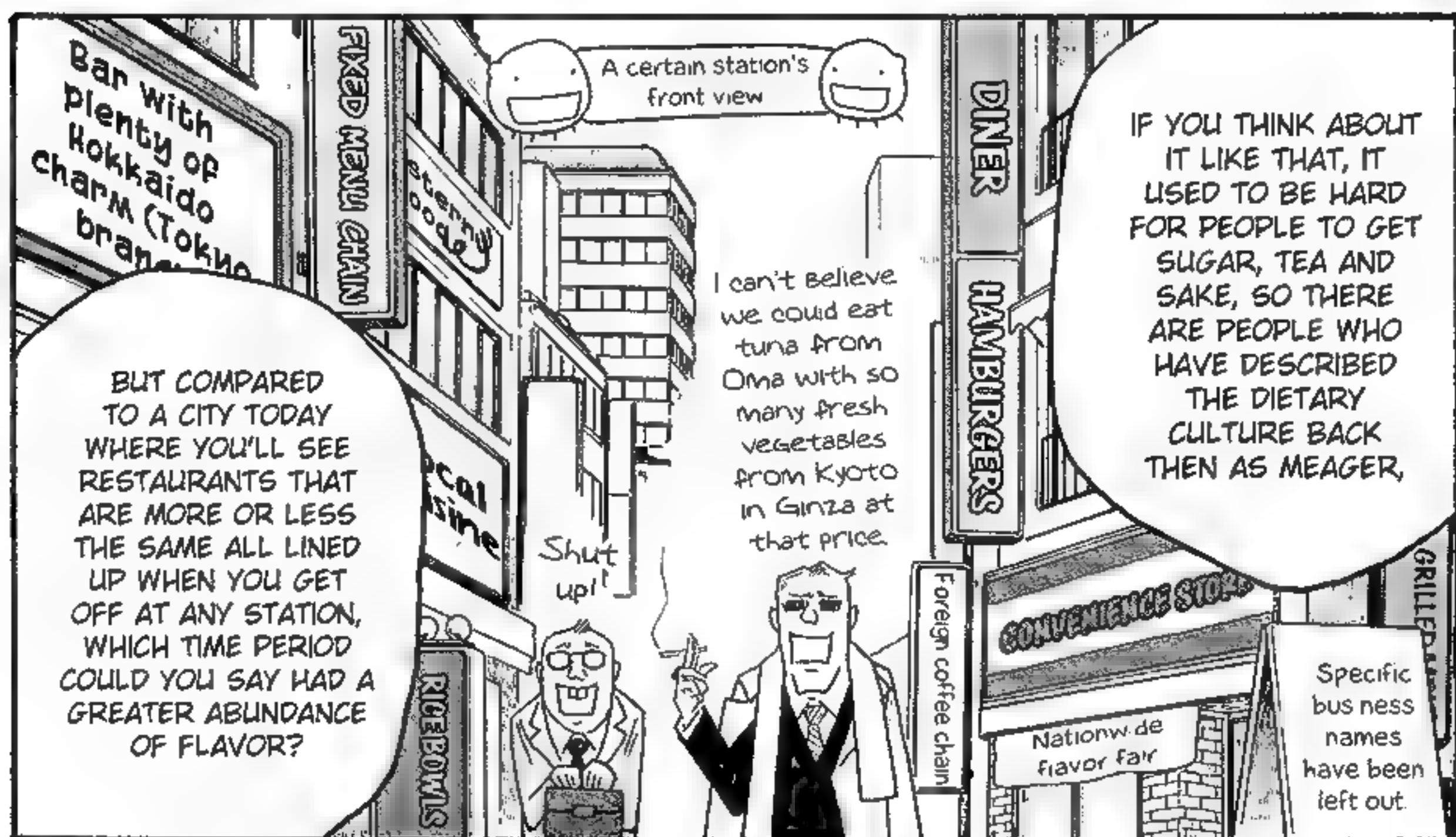
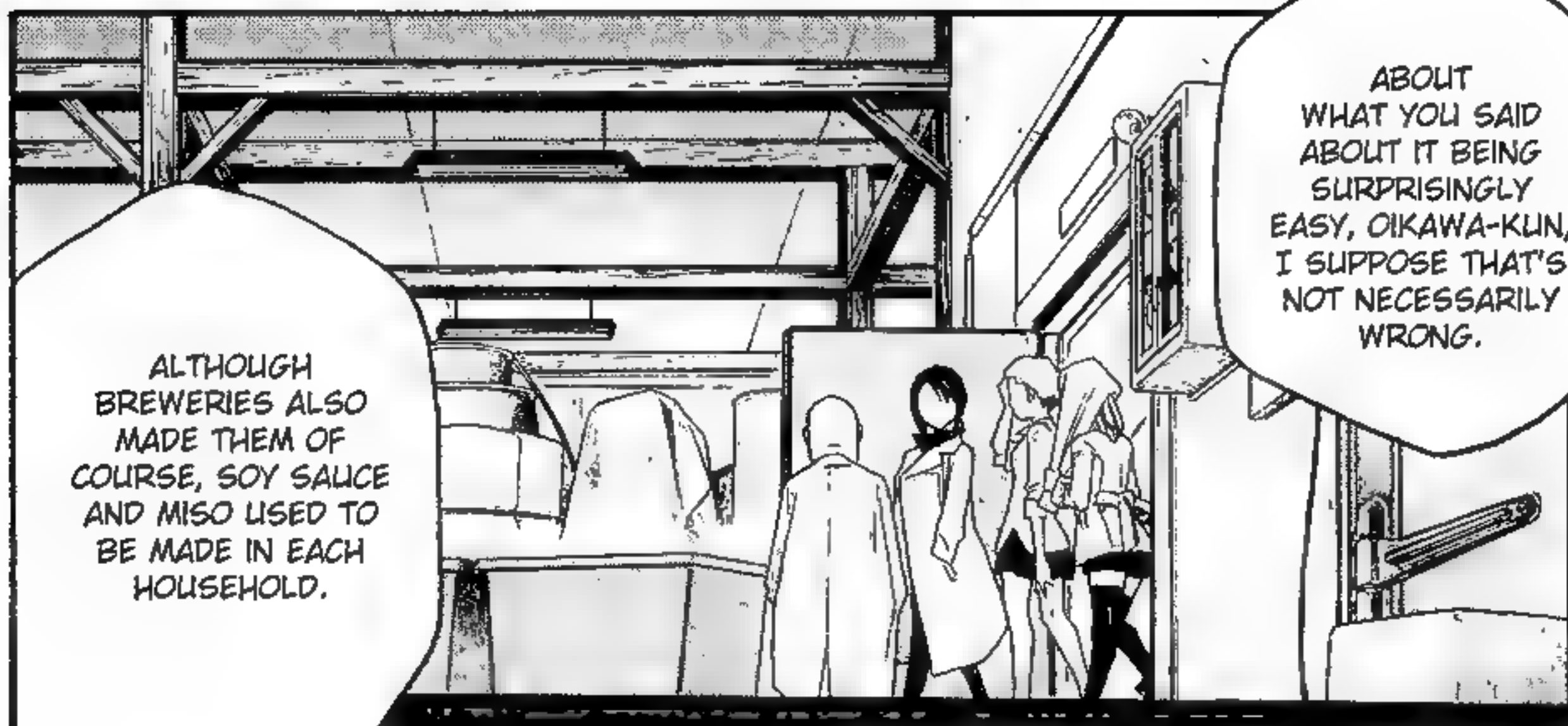
Soy sauce

ALSO, BECAUSE OF SOY SAUCE'S HIGH SALINITY, THE ALCOHOL MADE BY YEAST AND THE LACTIC ACID PRODUCED BY LACTIC ACID BACTERIA,

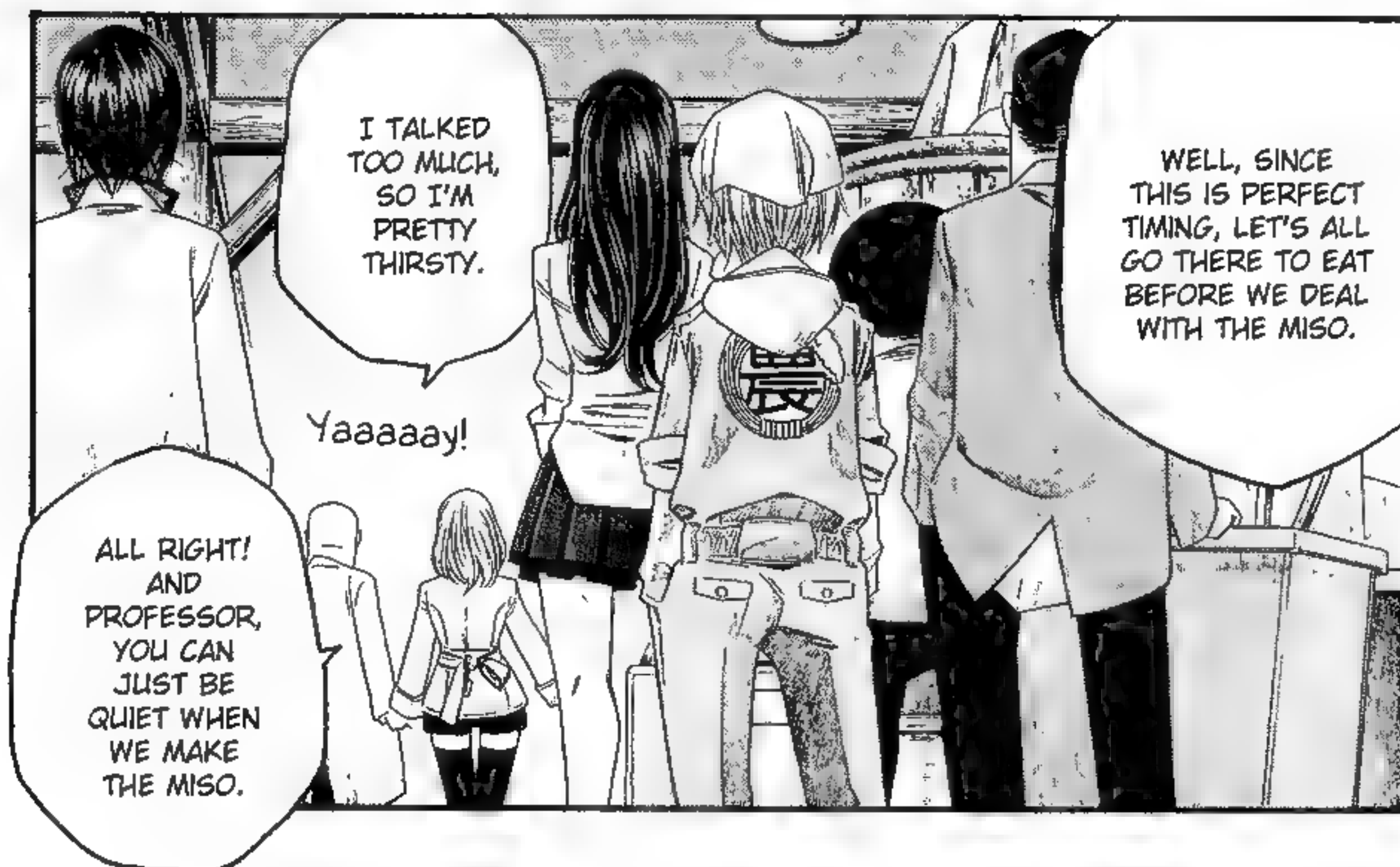
Waaaa!

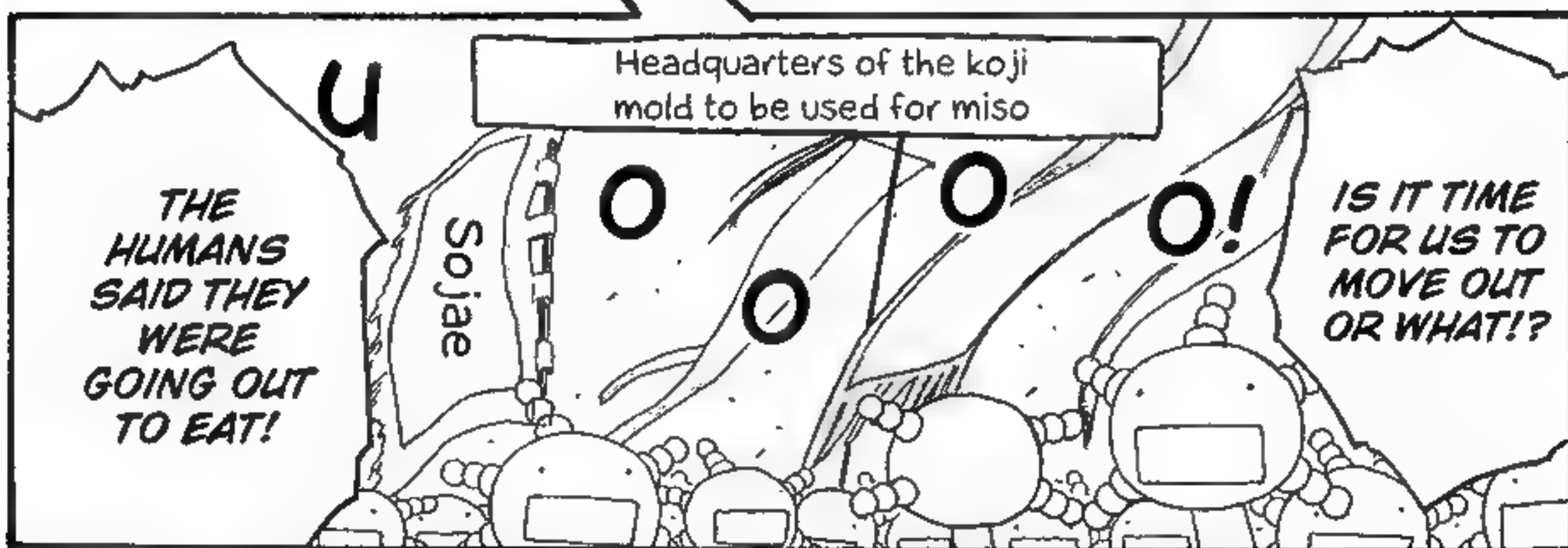
Waaaa!

IT KEEPS DECOMPOSING MICROBES FROM MULTIPLYING AND PRESERVES IT WONDERFULLY, KILLING TWO BIRDS WITH ONE STONE.



It was also called homemade miso.





Scatter! Scatter! Scatter!



Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com



Kei Yuuki
Umm, he's
a guy



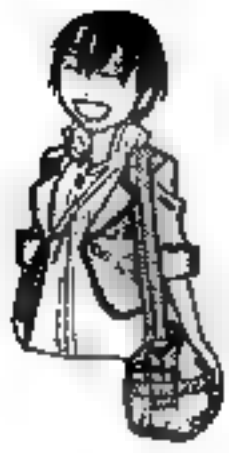
CH. 79: CHANCE MEETING

RICE AND KOJI,
OR YUU AND KEI

WE'RE
HEADED TO THE
AGRICULTURAL
UNIVERSITY UP
THE STREET,

BUT WE FORGOT
TO BRING A GIFT,
SO WE WERE
THINKING ABOUT
BUYING A BOTTLE
OF SAKE.



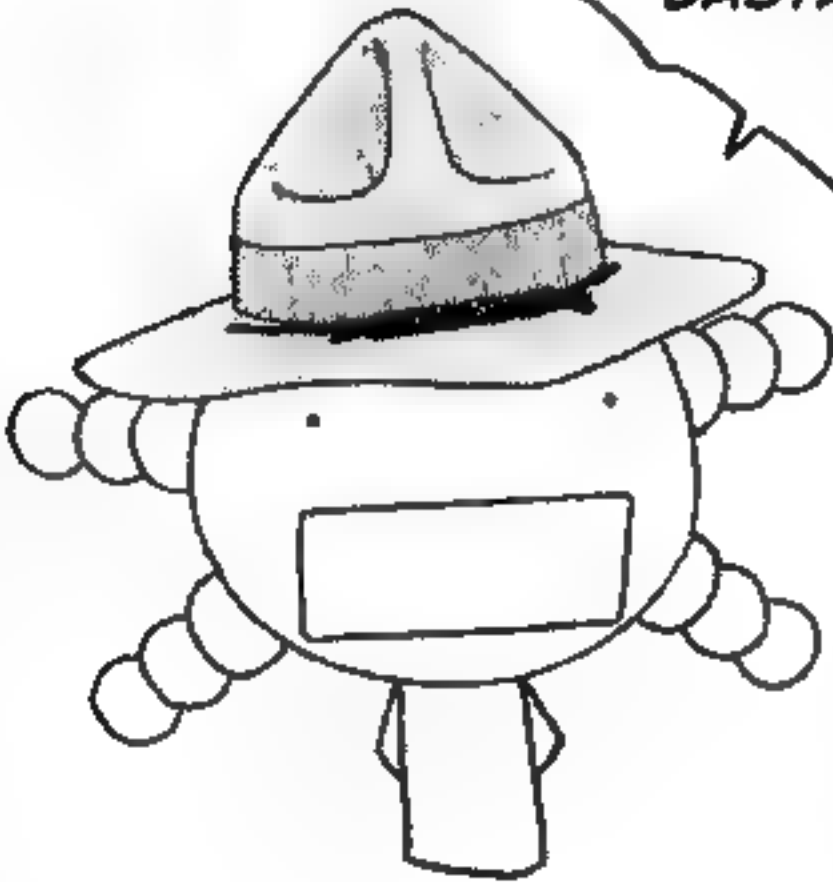


Yuu
Kaneshiro
Umm,
she's a girl!
She works
at an
Ok nawan
farm
aff l iated
with a
certa n
agricultural
university.



Kaneshiro
(grandpa)
Umm,
he's Yuu's
grandfather.
He and
Professor
Itsuki are
old fr ends.

WE'RE
GONNA BE
MAKING
MISO, YOU
CHICKEN
MOLDY
BASTARDS!



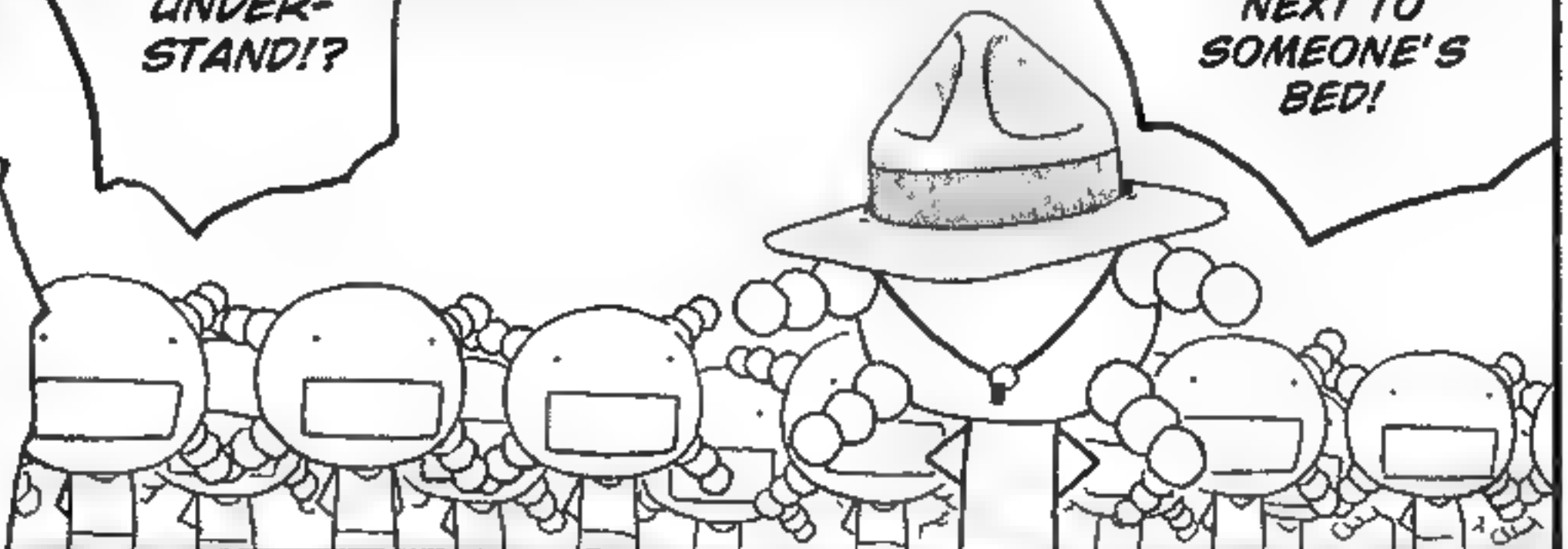
ALL OF
YOU ARE
PREPARED
FOR THIS,
RIGHT!?
MAYONNAISE!



DO YOU
GUYS
UNDER-
STAND!?

IF YOU HESITATE,
YOUR SPORES
WILL GET TORN
OFF AND END UP
FLOATING IN A
CLIP OF WATER
NEXT TO
SOMEONE'S
BED!

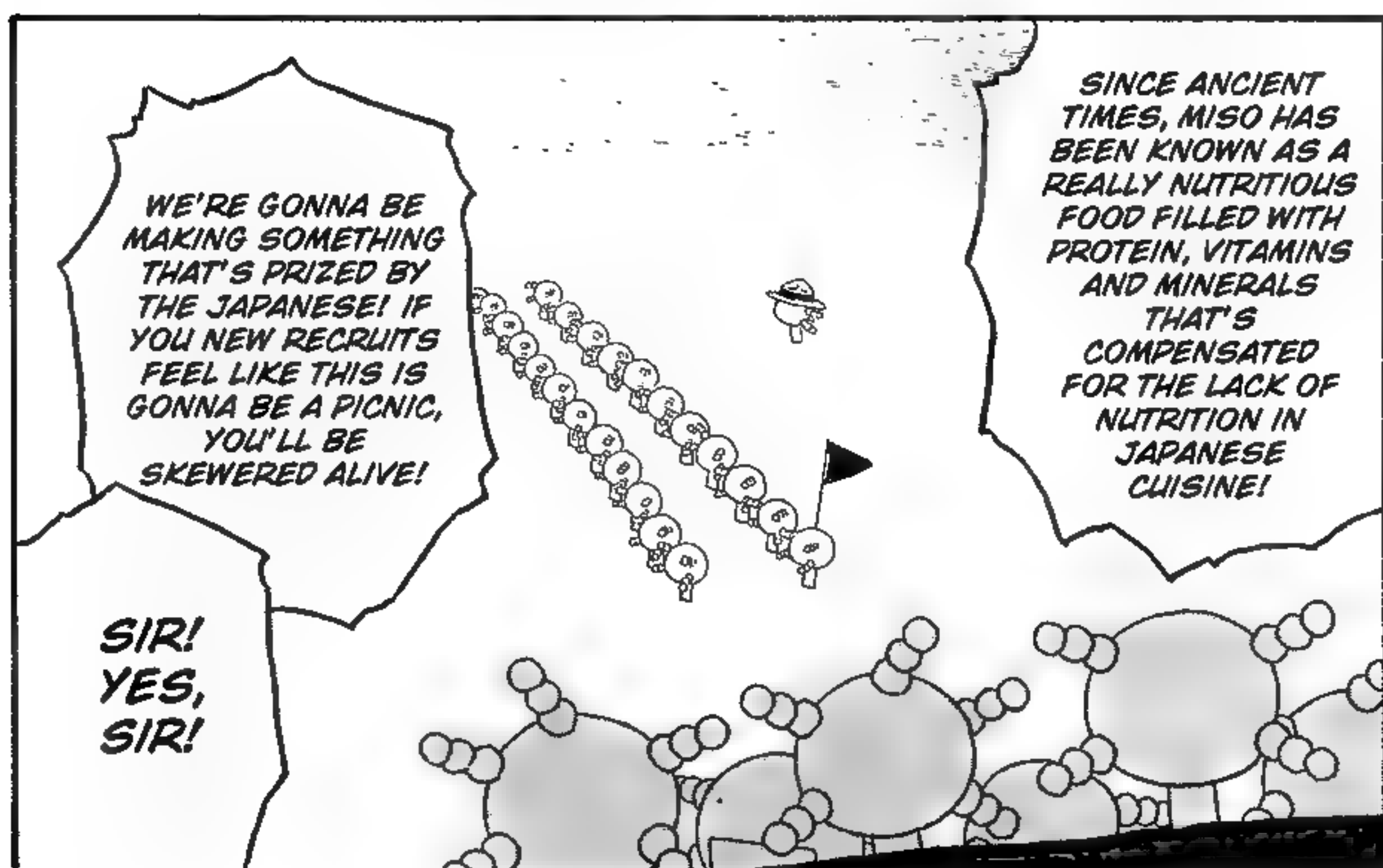
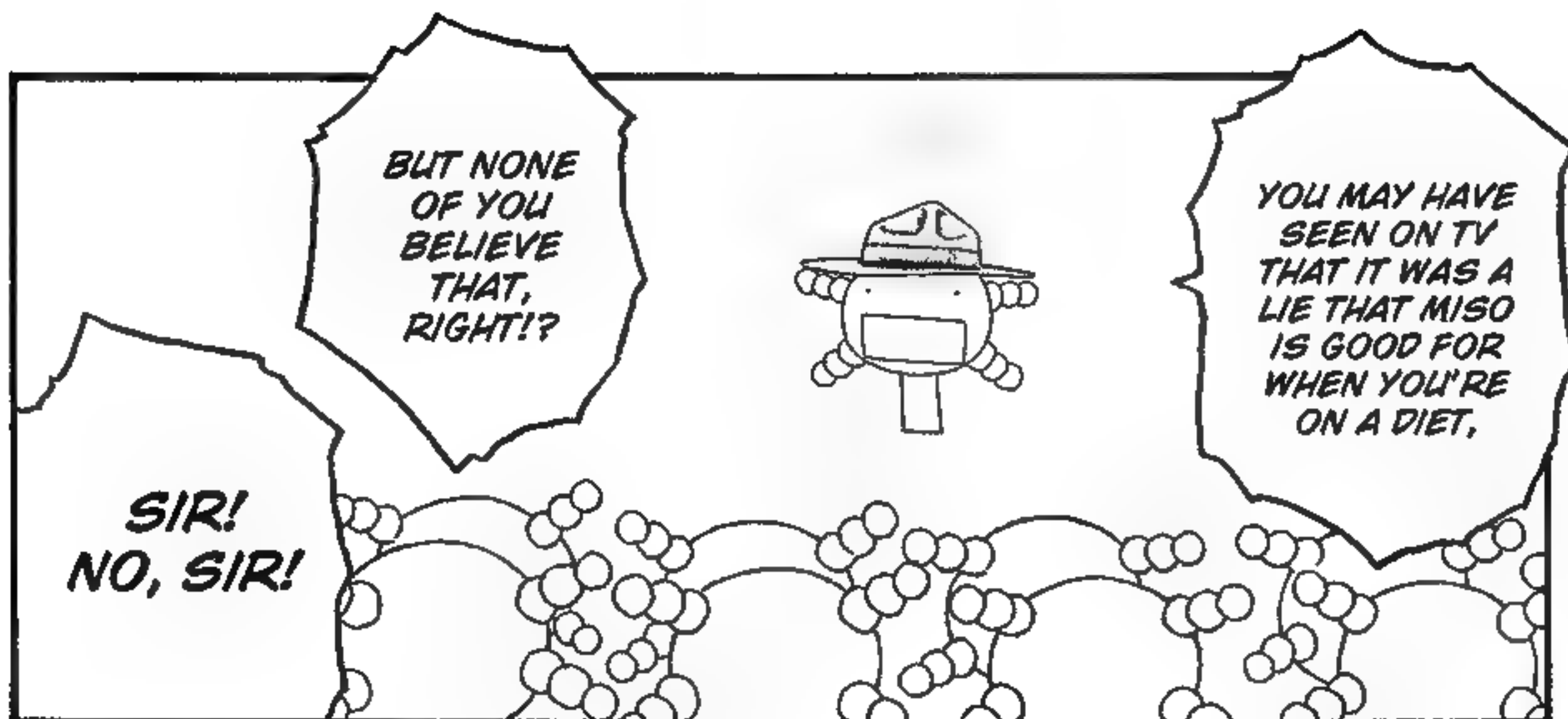
SIR!
YES,
SIR!



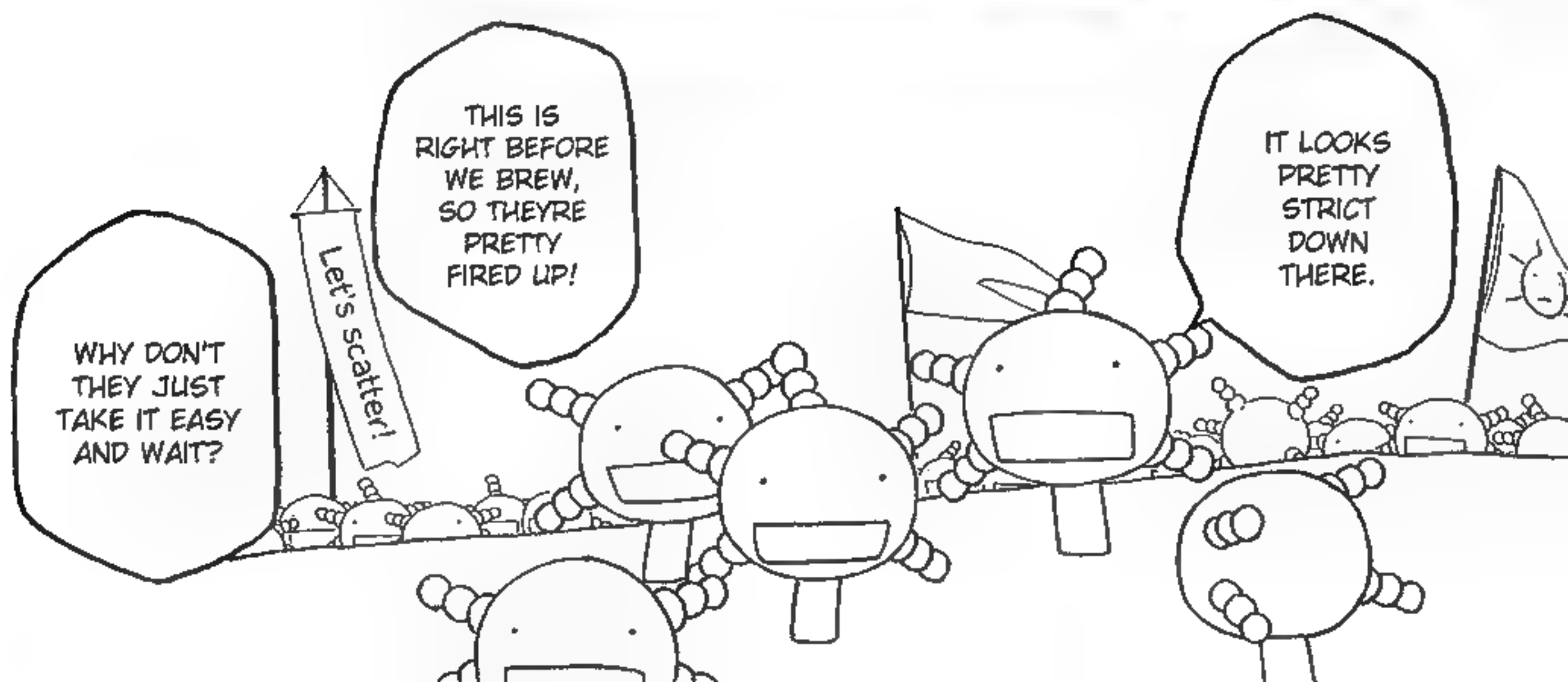
A. sojae
This is
soy sauce
koji mold
It's
cosplaying.



If you thought this was referencing "Full Metal Jacket", "Hamburger Hill" or
"Apocalypse Now", it's apparently a nod to "An Officer and a Gentleman".
This must be Sergeant Foley (Louis Gossett Jr.).



A. oryzae
This is yellow koji mold. It's been talking a lot lately




IT'S EVEN BEEN PRESENTED AT ACADEMIC CONFERENCES THAT EATING MISO SOUP ON A DAILY BASIS IS GOOD FOR YOUR BODY.


BUT STILL, MISO REALLY IS SOMETHING AMAZING.


	Main ingredient	Flavor	Color
Normal miso	Rice ○	Sweet	White, yellow, red
		Salty	Yellow, red
	Barley ①	Sweet / Salty	Yellow, red
	Soy-beans ●	Salty	Red
	Mixed (national)	Sweet / Salty	Yellow, red
Processed miso ●	Name miso		

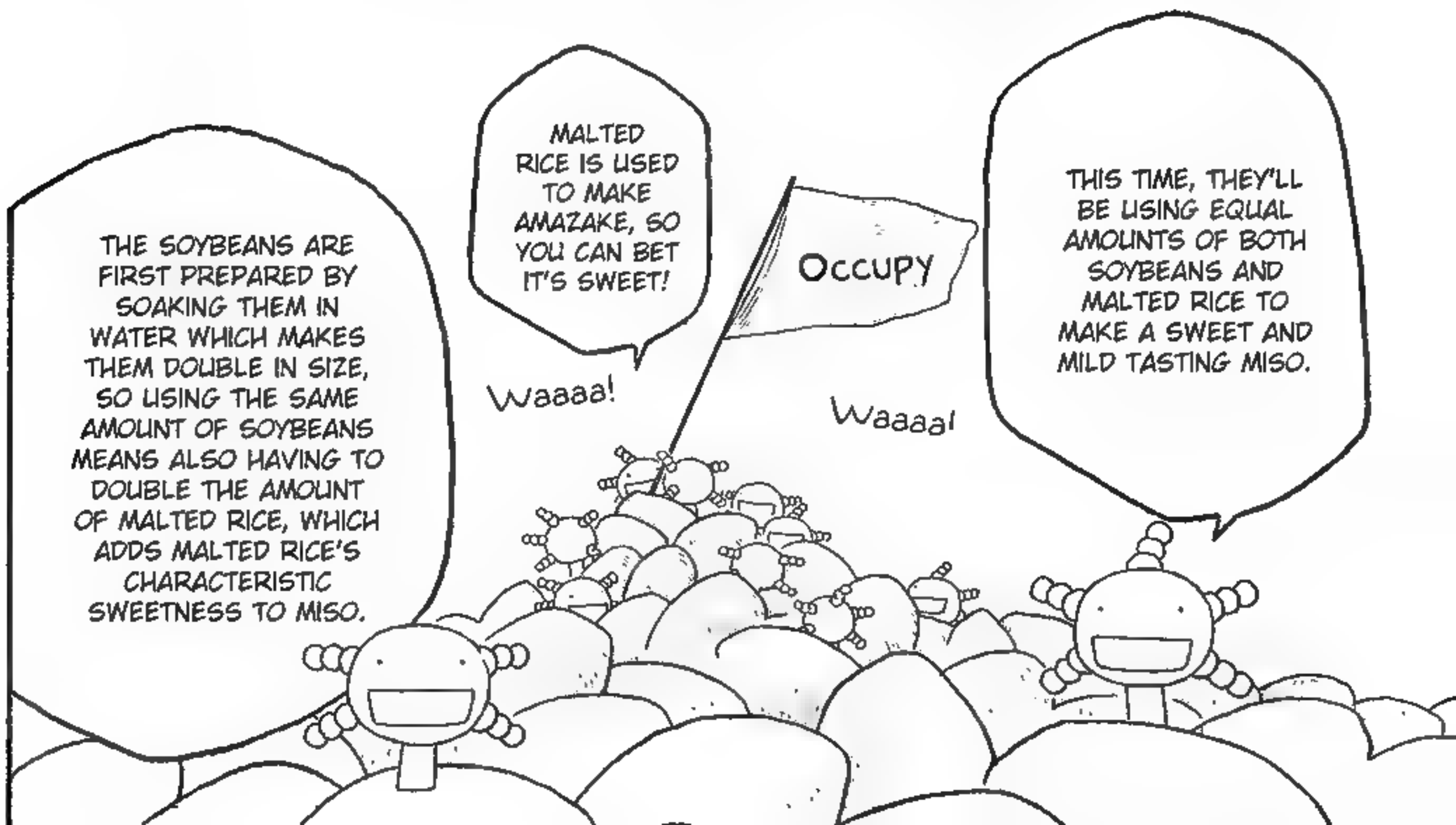
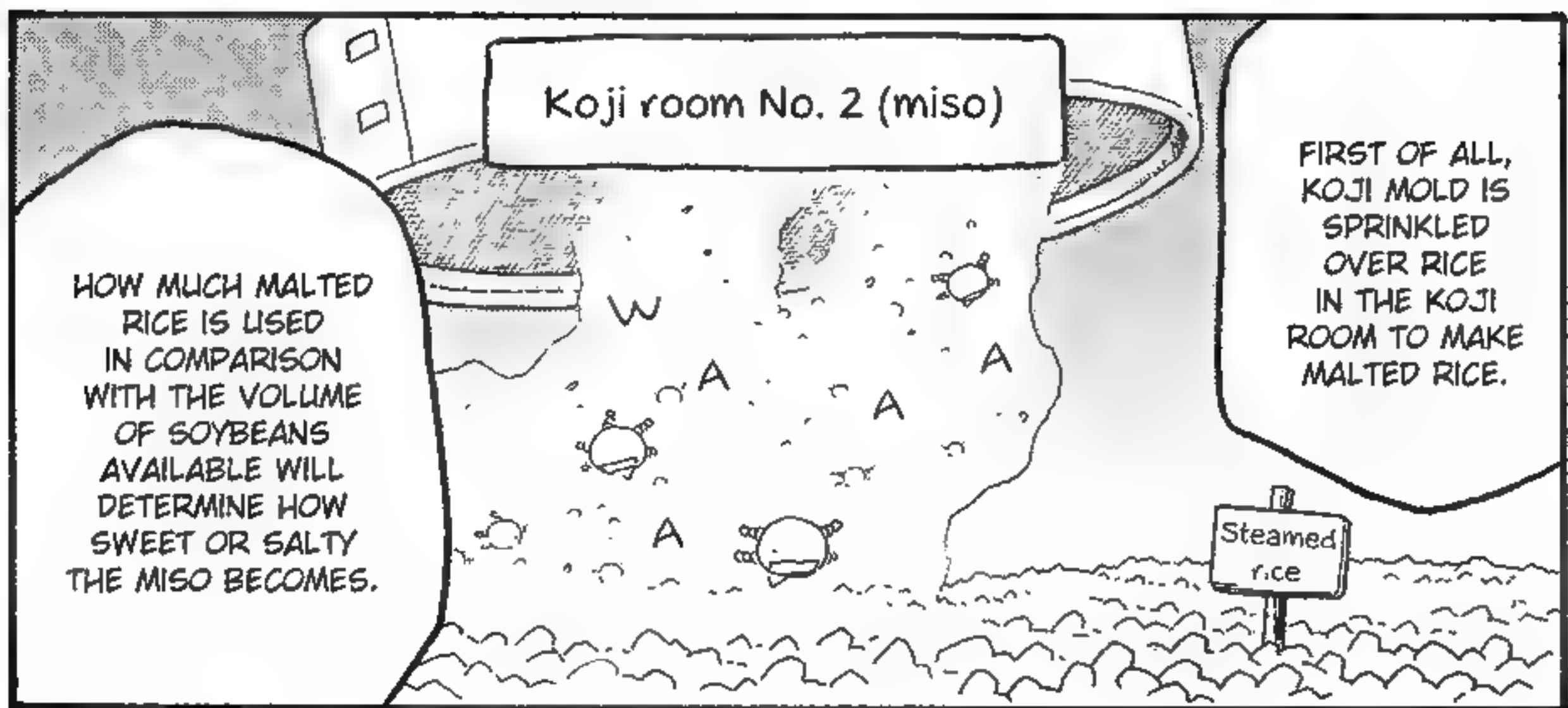
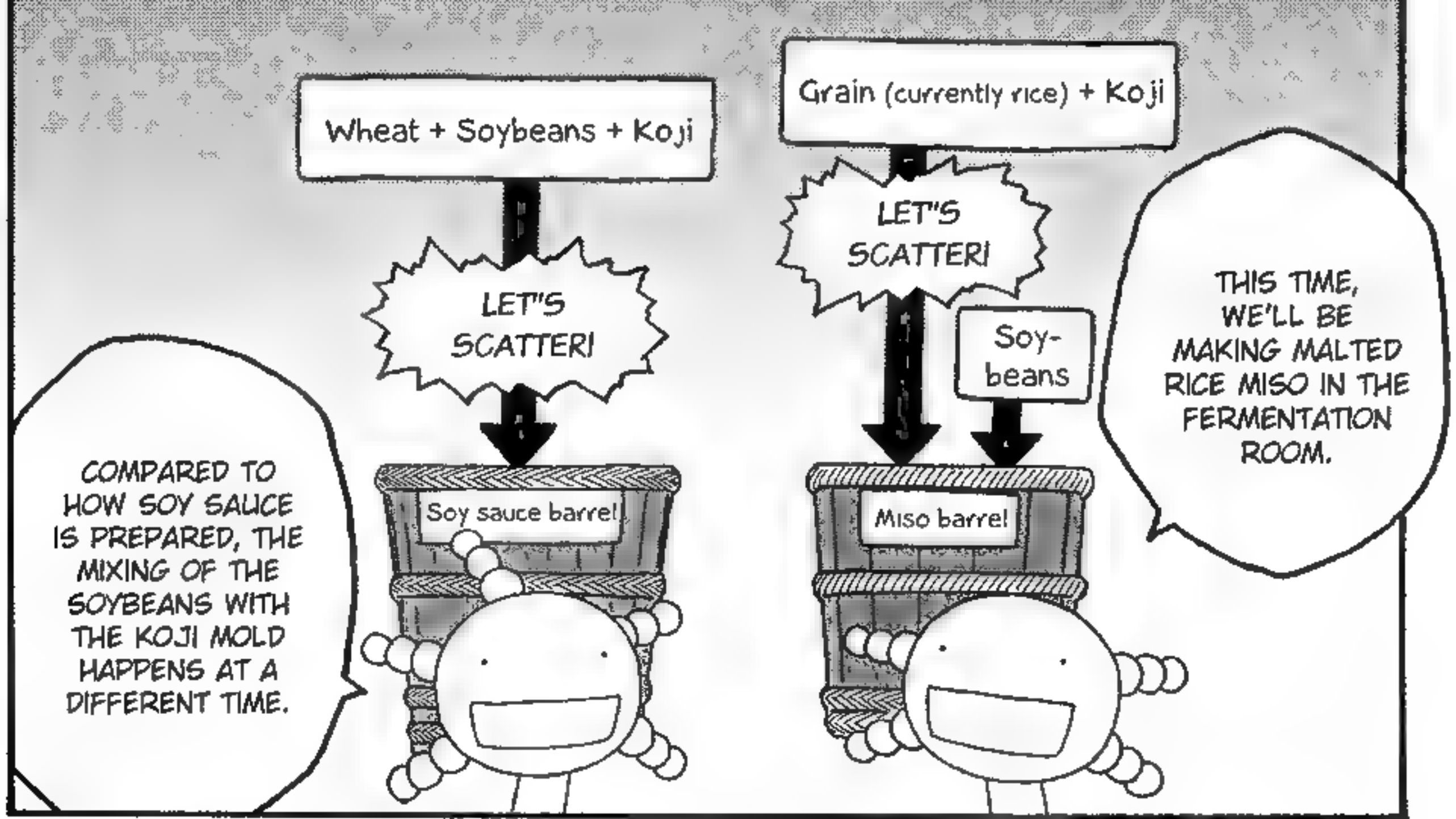
MISO IS JAPAN'S LEADER IN SOLID-STATE FERMENTATION THAT IS ONLY BENEFICIAL TO YOUR BODY AND WON'T CAUSE ANY PROBLEMS EVEN IF YOU EAT IT EVERY DAY.

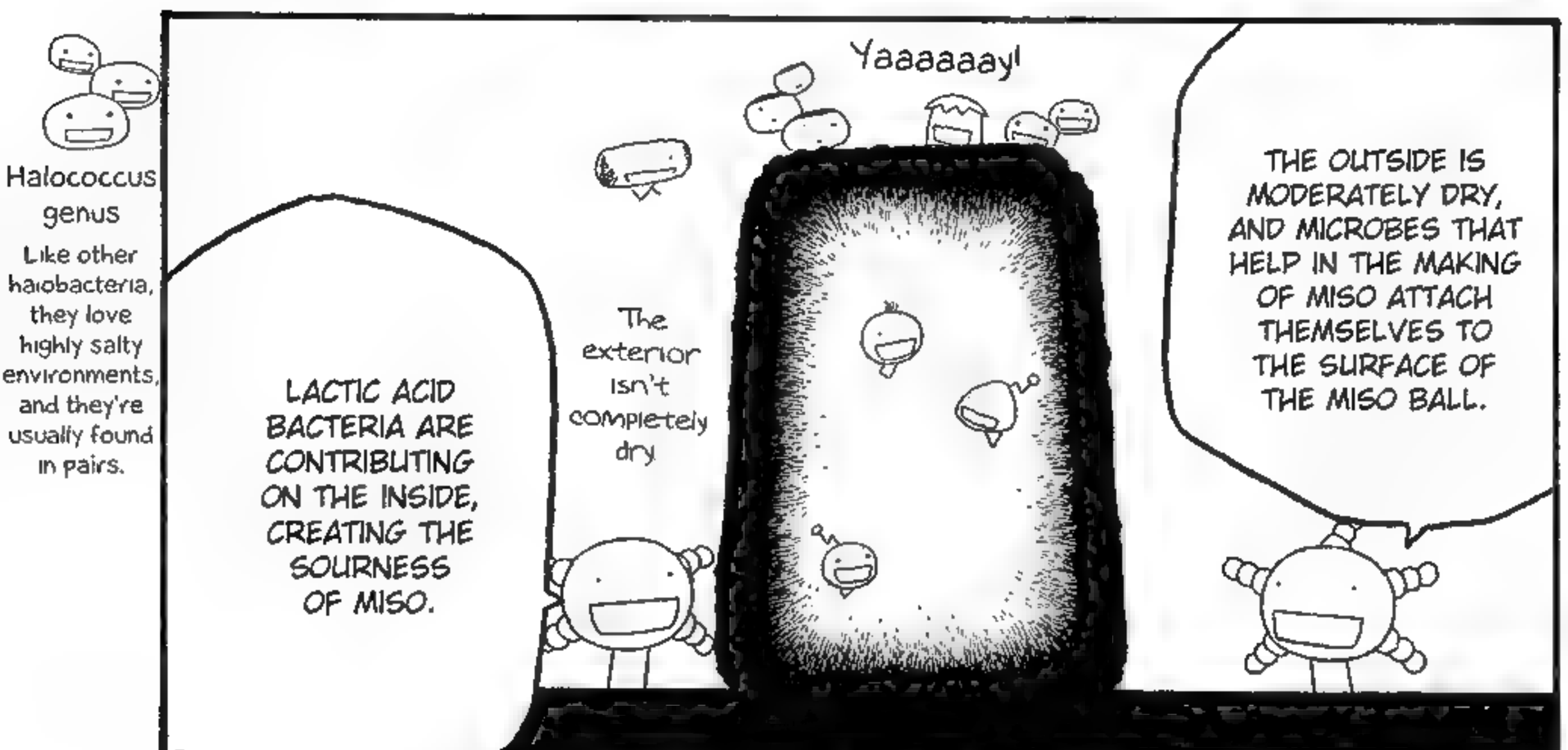
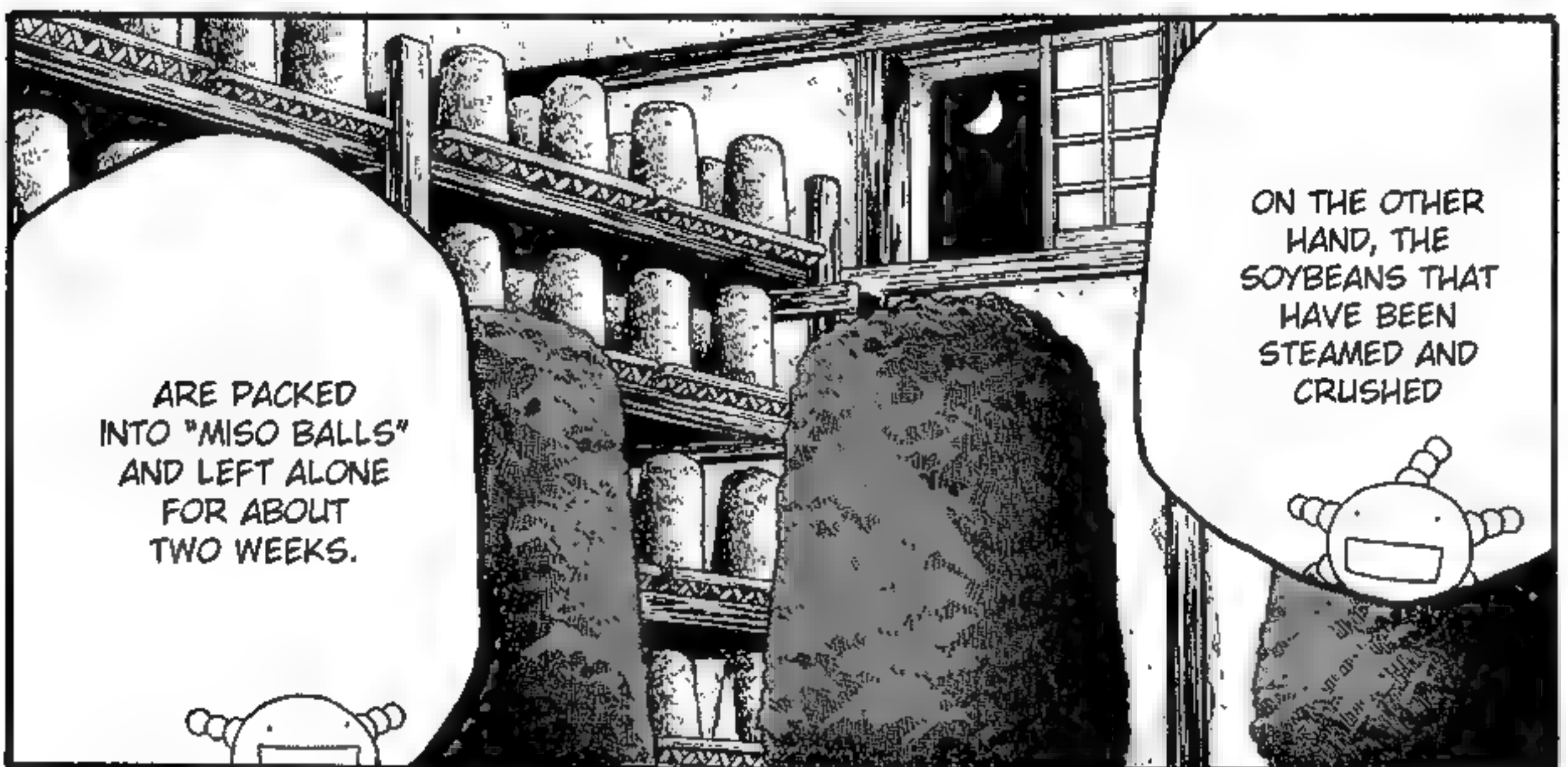
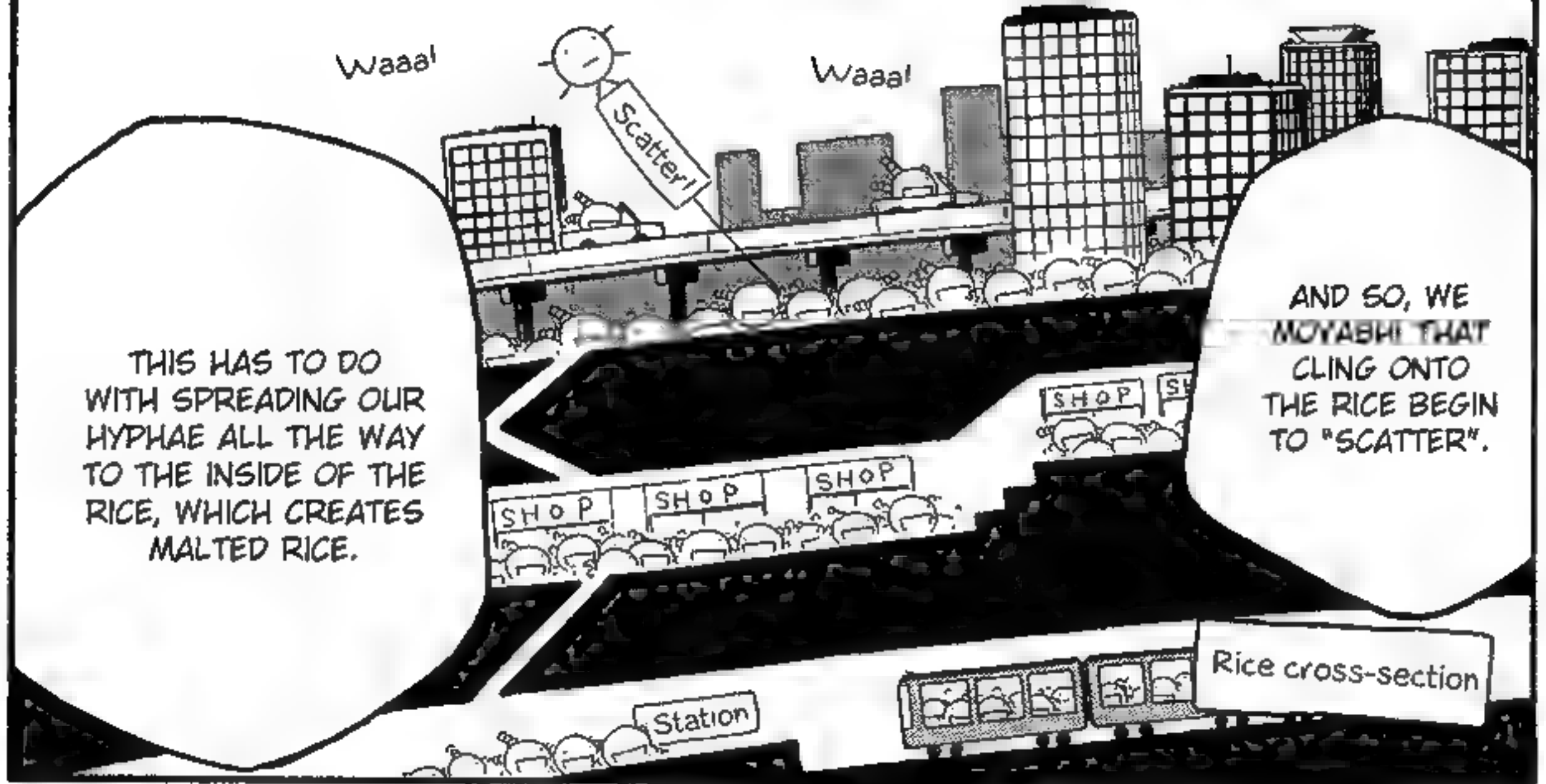
MISO HAS BEEN LOVED THROUGHOUT JAPAN SINCE ANCIENT TIMES, AND IT CAN HAVE VARIOUS CHARACTERISTICS DEPENDING ON THE REGION, HOW IT'S MADE, AND WHAT GOES INTO IT. SOME MISO ARE EVEN NAMED AFTER WHERE THEY COME FROM, SO IT'S ALMOST AS IF IT'S JAPAN'S VERSION OF WINE.


 **P. halophilus**
This is lactic acid bacteria.

 **Z. rouxii**
This is yeast.

 **E. faecalis & E. faecium**
They're lactic acid bacteria. They also participate in the making of soy sauce. They help you out as intestinal bacteria.





 **Halobacterium genus**
These are halobacteria and are archaea. At any rate, they love salt. They can also photosynthesize.

 **C. etchellsii & C. versatilis**
They're yeast from the Candida genus and participate in making miso and soy sauce.

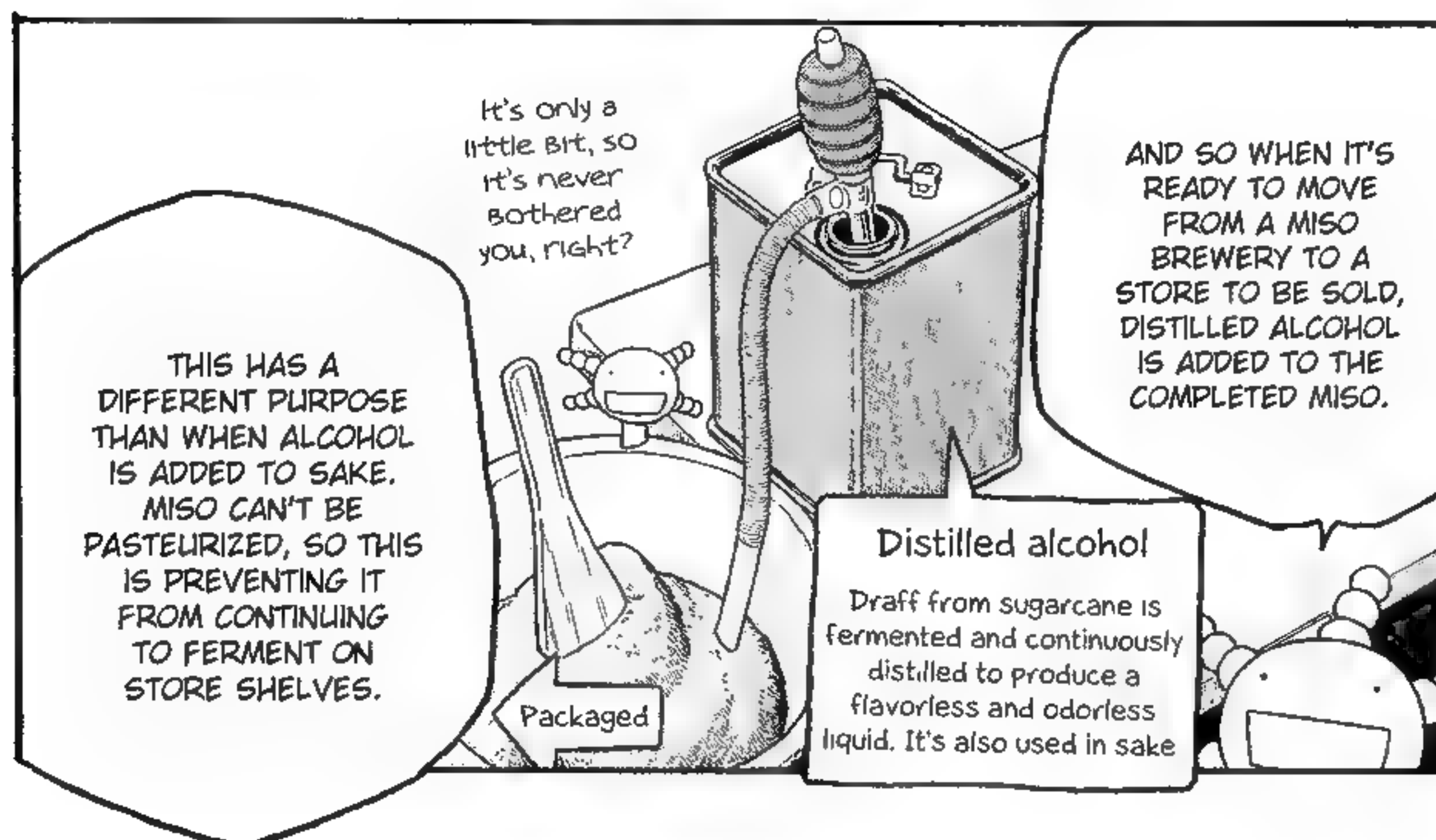
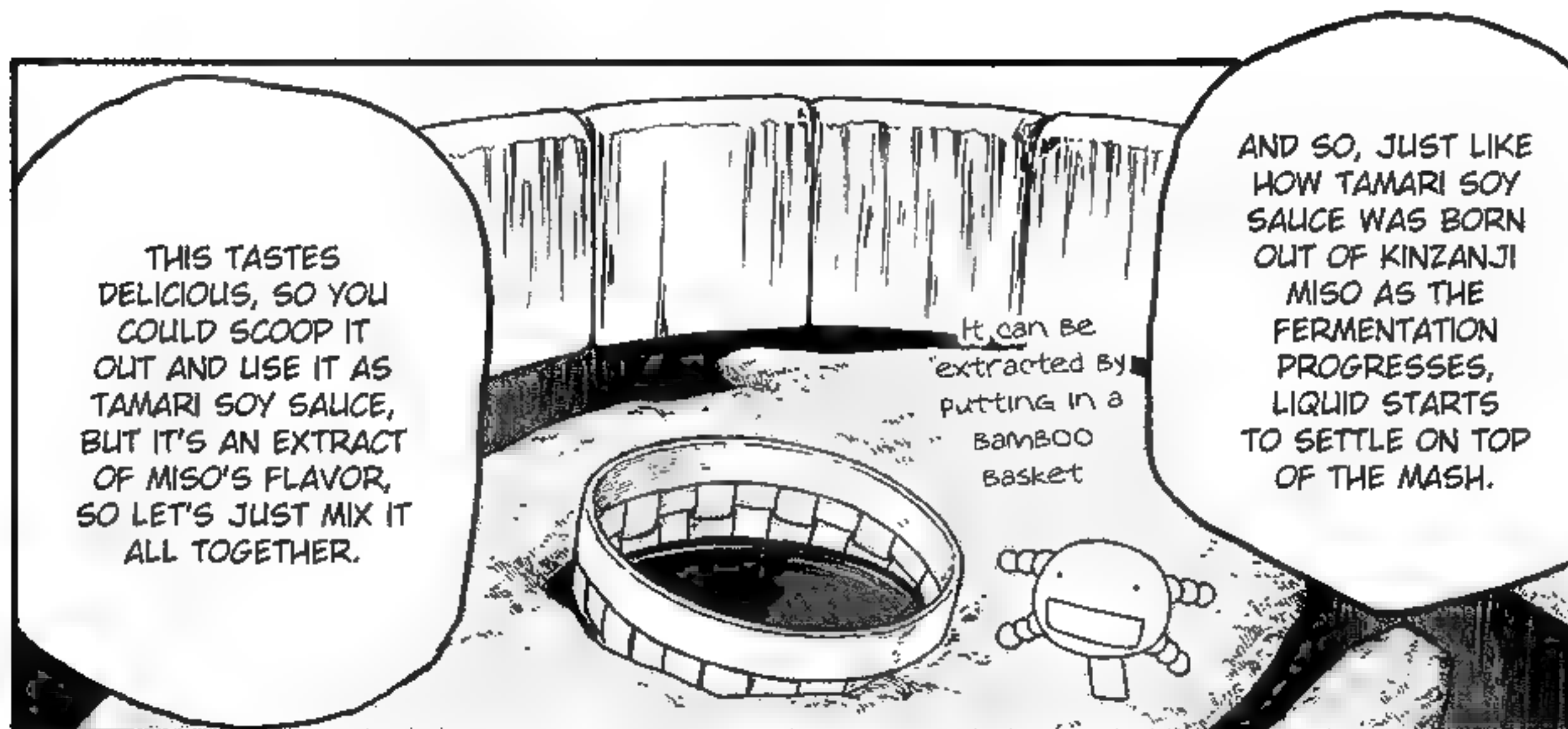


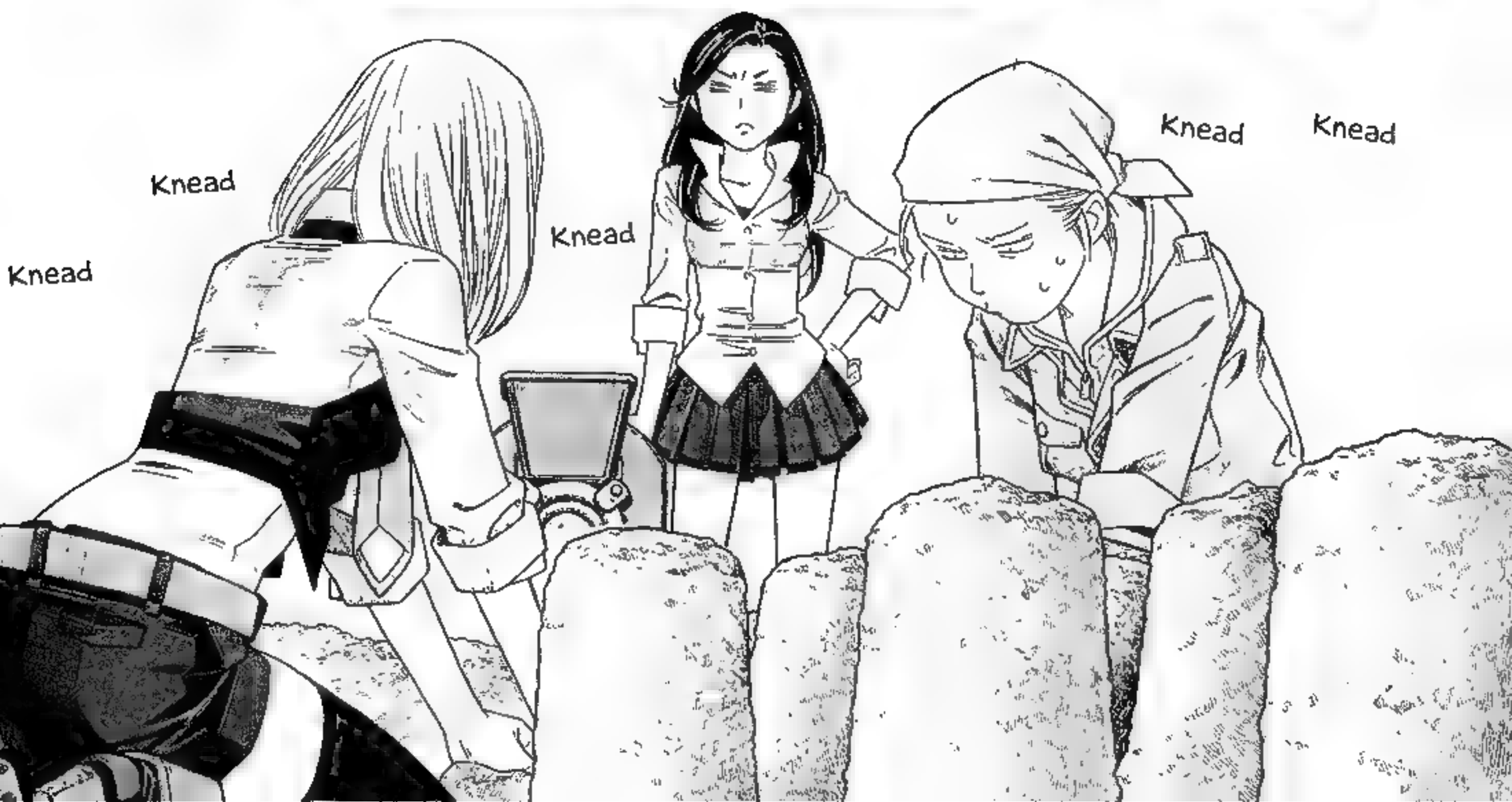
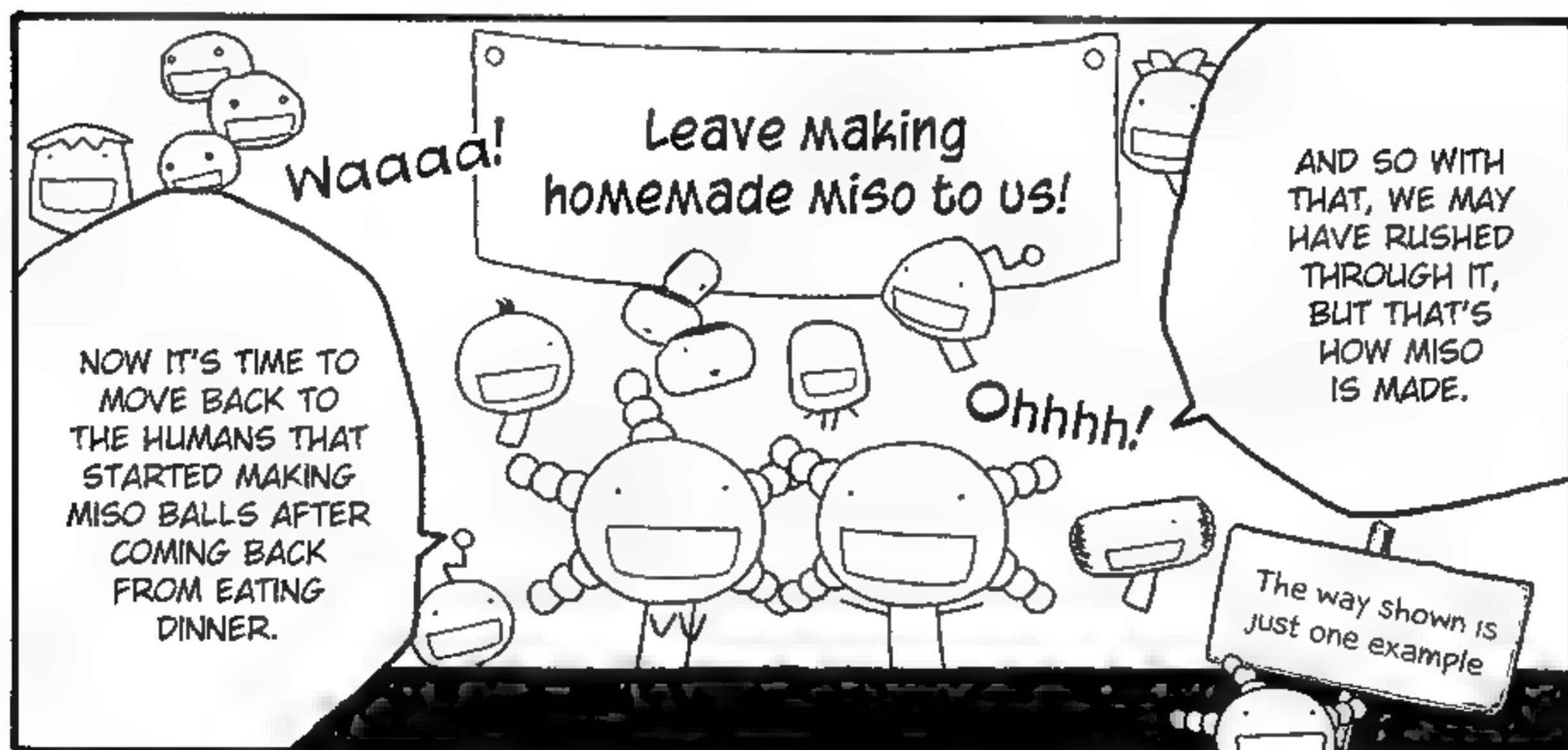
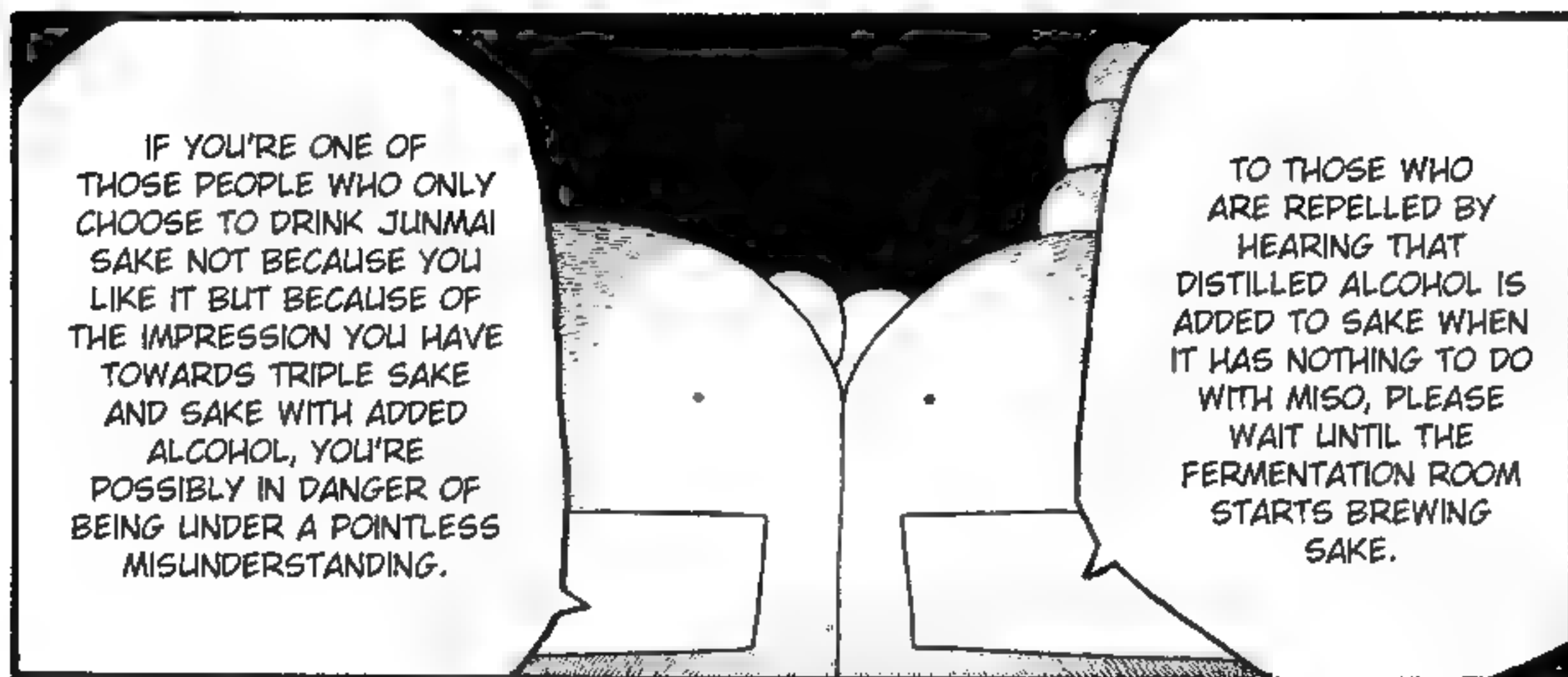
Umm, he's the main character. It's nice how it's like making pots or charcoal briquettes.



Umm, she's working up a sweat. Deodorant body paper (deodorant sheets) are so convenient.







Aoi Mutou
Umm, she
used to wear
a bandage
on her nose.







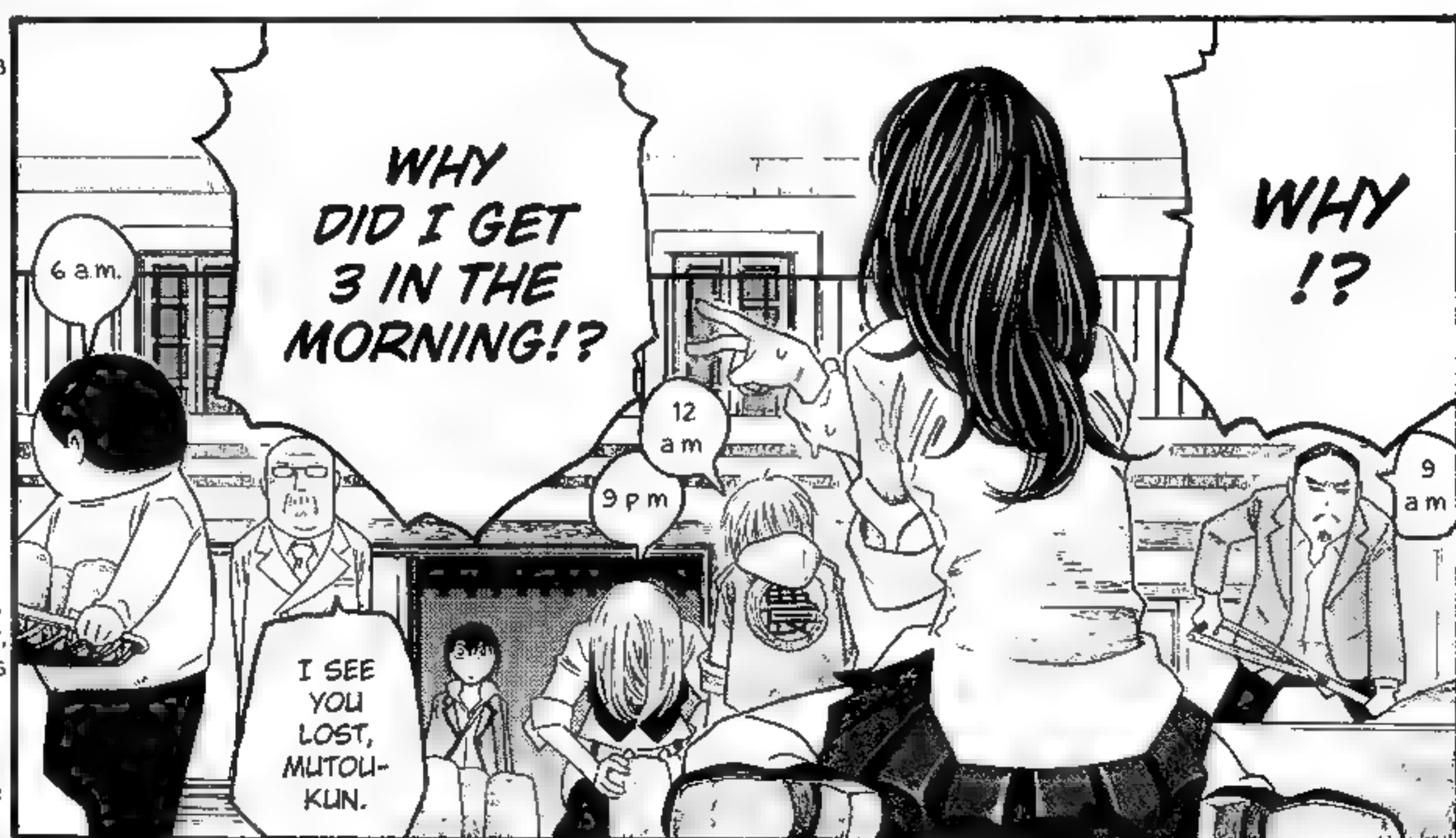
Kaoru Misato
Umm, he's a second-year



Takuma Kawahama
Umm, he's Misato's friend.
Ah, this method is so easy



Keizou Itsuki
Umm, he's a professor.
This chapter, the microbes took over the long descriptions
Ah, because he went out to eat.





HUH!?



KANESHIRO'S
HERE.

GOOD
EVENING...



THE BUSY
SEASON'S OVER
IN OKINAWA, SO
GRANDPA AND
I CAME TO
HANG OUT.

WHAT'S
GOING ON?
WHAT ARE
YOU DOING
HERE?

**OHhh!
KANESHIRO-
SAN!**

OHhh! THANKS
FOR YOUR HELP
BACK THEN,
PROFESSOR
ITSUKI.

Just so you know, the story is in autumn.



YEAH!
WHERE ARE
YOU STAYING,
KANESHIRO-SAN?

WHEN I CALLED
PROFESSOR
ITSUKI, HE SAID
THAT YOU'D ALL
BE HERE TODAY,
BUT NOW I SEE
THAT YOU'RE ALL
STAYING HERE
OVERNIGHT!



All
right.

So let
me stay at
your place,
Itsuki-san.

WE DIDN'T
CHECK IN
ANYWHERE
FOR TODAY,

WELL, WHEN
I HEARD
YOU WERE
ALL STAYING
HERE,



Bump

THIS GIRL SAID
SHE'S ALSO A
STUDENT HERE,
SO WE CAME
HERE TOGETHER.

SO I THOUGHT
WE COULD HAVE
AN OTOORI
TONIGHT, AND
WHEN I WENT TO
BUY SOME SAKE
AT THE LIQUOR
STORE DOWN
THE STREET,

Otoori
This is a
drinking
custom
where
people sit
in a circle
and drink
awamori.
It was
originally
a Shinto
ritual.



Haruka Hasegawa

Umm, she eats raw meat. No one's ever seen her do it

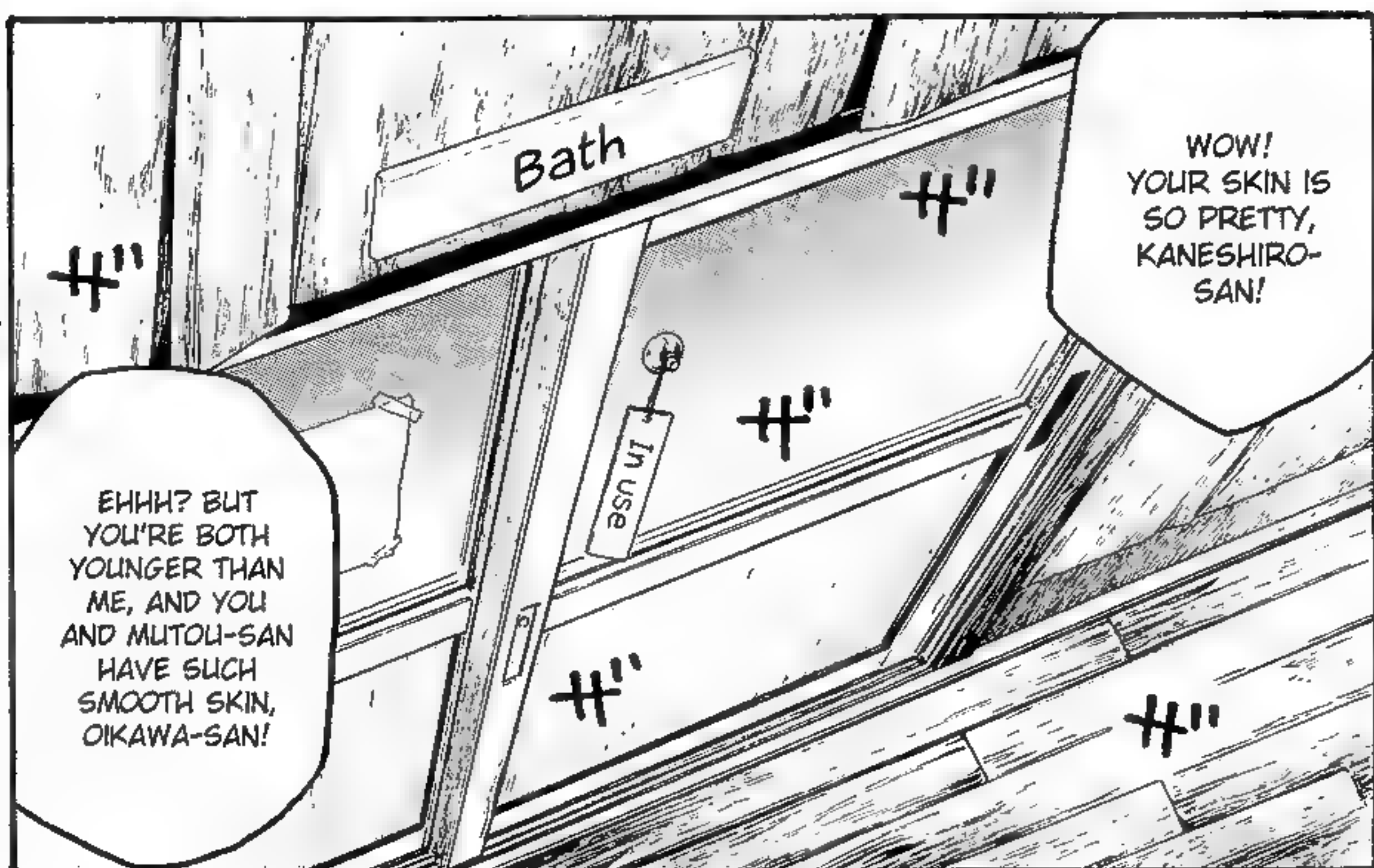


Hachimitsu Scans

~sweeter than honey~

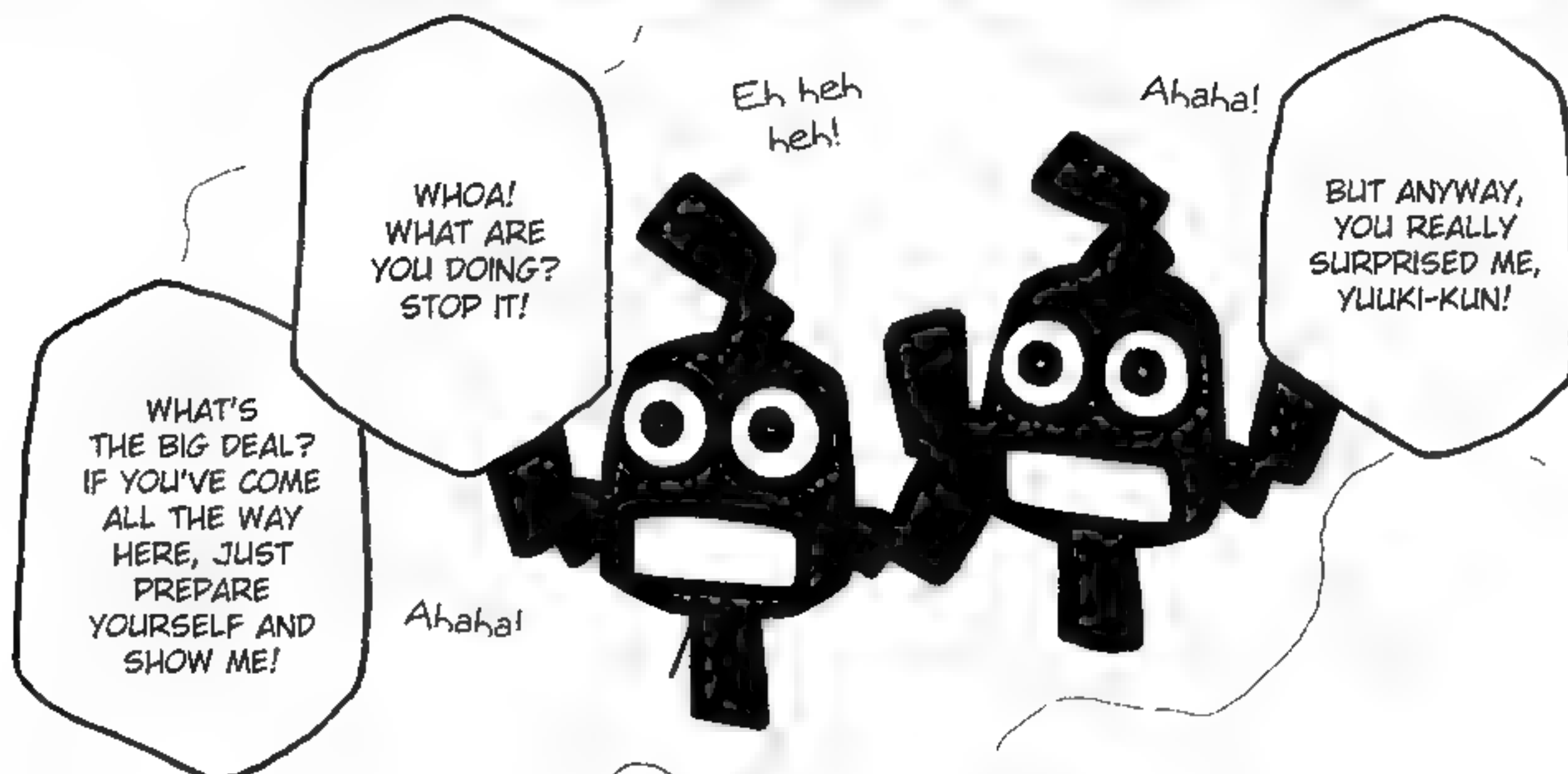
hachimitsu-scans.blogspot.com

Enjoy this from the point
of view of the microbes.



C.

trichoides
This is well-known black mold. It's often found between tiles in bathrooms. It also likes the rubber lining in window frames.



CH. 80: A LONG AUTUMN NIGHT'S SECRET

+

+

+

+

+

THAT'S SO
DEPRAVED!
I'M NOT GONNA
LET THEM
BORROW IT
FOR THAT!

I'M SURE
THAT'S WHAT
THE GIRLS
WOULD DO
IN HERE!

WHY IS KEI IN
THAT SCENARIO?
IS THAT OKAY?

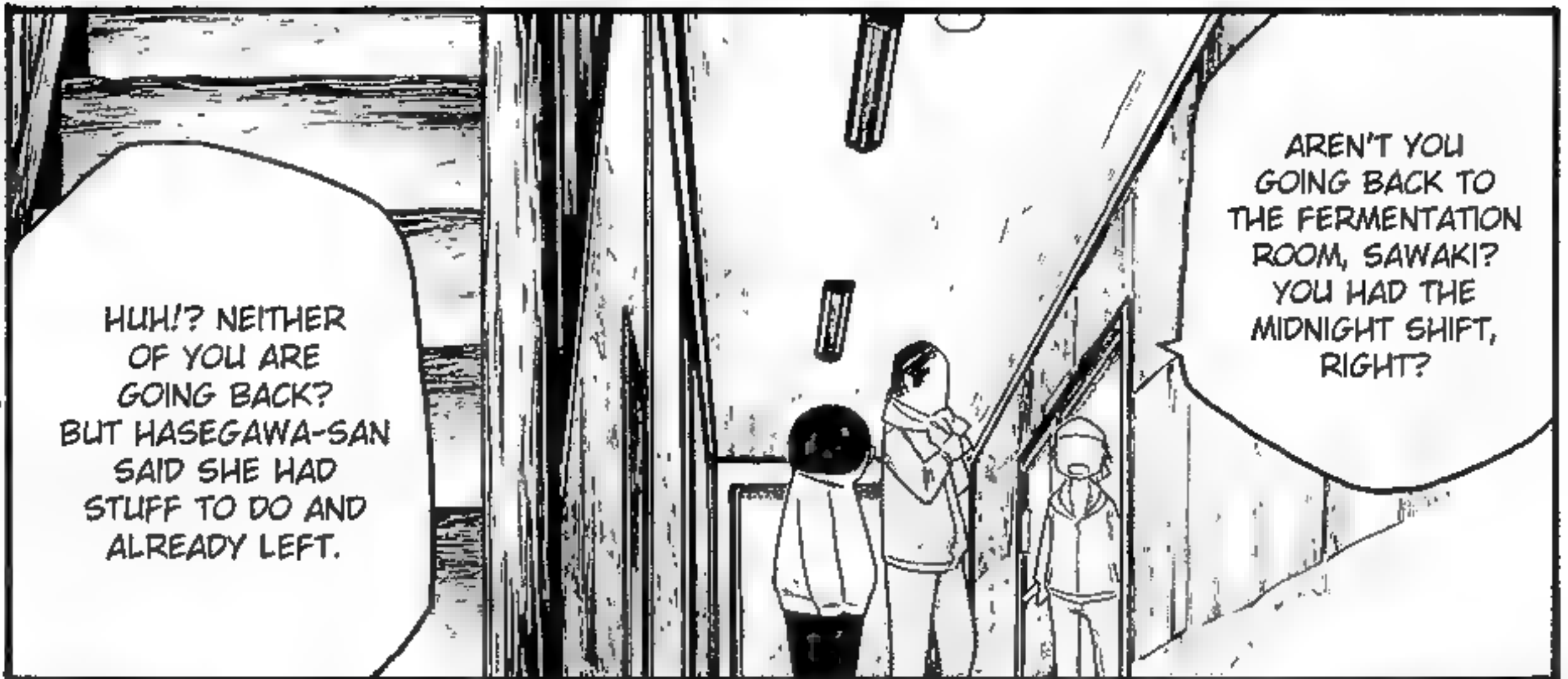
THOSE
DAMN
VIRGINS.

THEY'RE
SUCH
MORONS.



Tadayasu Sawaki

He's used to wrapping up his hair after a bath because his family runs a koji mold-starter shop



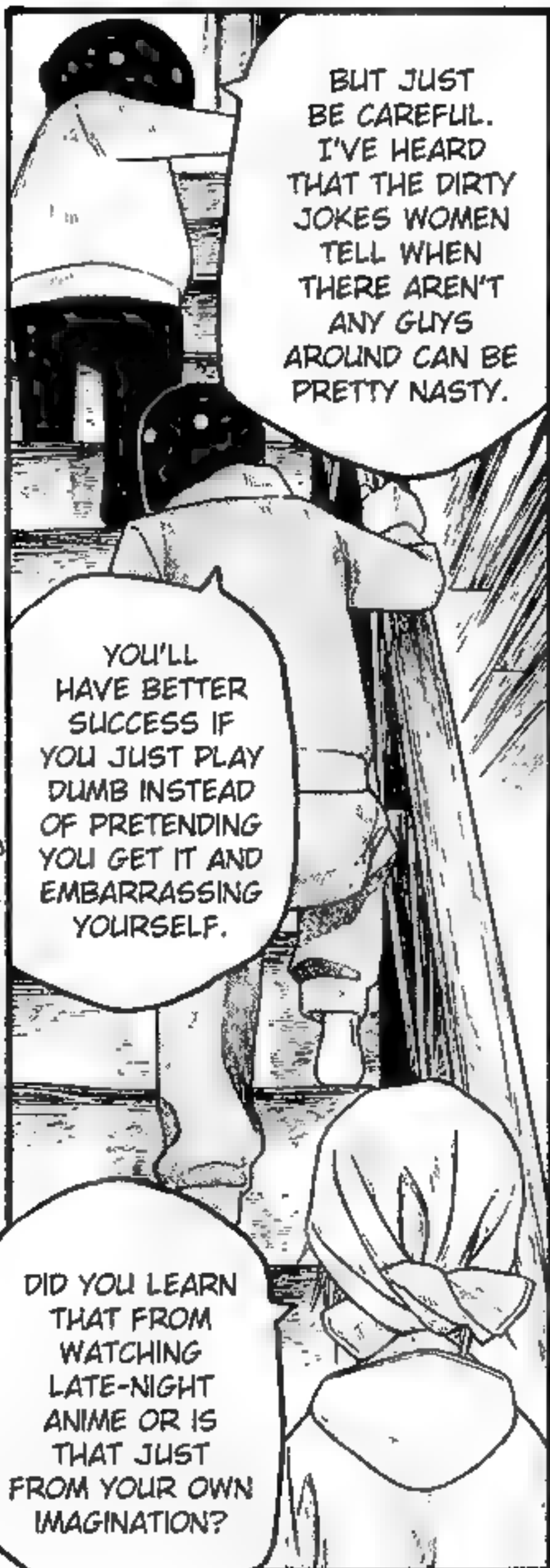
HUH!? NEITHER OF YOU ARE GOING BACK? BUT HASEGAWA-SAN SAID SHE HAD STUFF TO DO AND ALREADY LEFT.

AREN'T YOU GOING BACK TO THE FERMENTATION ROOM, SAWAKI? YOU HAD THE MIDNIGHT SHIFT, RIGHT?



Kaoru Misato

He can't carefully wash his hair in front of others.



BUT JUST BE CAREFUL. I'VE HEARD THAT THE DIRTY JOKES WOMEN TELL WHEN THERE AREN'T ANY GUYS AROUND CAN BE PRETTY NASTY.

YOU'LL HAVE BETTER SUCCESS IF YOU JUST PLAY DUMB INSTEAD OF PRETENDING YOU GET IT AND EMBARRASSING YOURSELF.

DID YOU LEARN THAT FROM WATCHING LATE-NIGHT ANIME OR IS THAT JUST FROM YOUR OWN IMAGINATION?



Takuma Kawahama

Surprisingly, the "Caribbean Yellow Dugong" isn't streamlined



I'M AT MY LIMIT, TOO. I CAN'T COMPETE WITH MITOU OR KANESHIRO WHEN IT COMES TO DRINKING.

MY SHIFT IS AT 6 A.M., SO I'M GONNA GO TO BED.



KANESHIRO-SAN IS STILL GONNA BE HERE TOMORROW, RIGHT? WE'LL LEAVE THE REST TO YOU FOR TONIGHT, SAWAKI.

GO AND ENJOY THAT GARDEN OF WOMEN.



Aoi
Mutou
Huh?
Wasn't
she gonna
drink
the night
away?

S.
cerevisiae
This is
yeast.
They're in
unpas-
teurized
sake.





Yuu Kaneshiro
After going to college on Okinawa's main island, she started working, so is she in her mid-20s?



NONE OF US EVEN LISTEN TO HIM ANYMORE.

R-REALLY?



Hazuki Oikawa
It seems that she most likely doesn't remember what happened on these tatami mats before.



MISO IS A MASTERPIECE OF SOLID-STATE FERMENTATION THAT'S THE PRIDE OF JAPAN THE WORLD OVER.

THE PROFESSOR EXAGGERATES EACH AND EVERY LITTLE THING.

HE SAYS STUFF LIKE THAT.

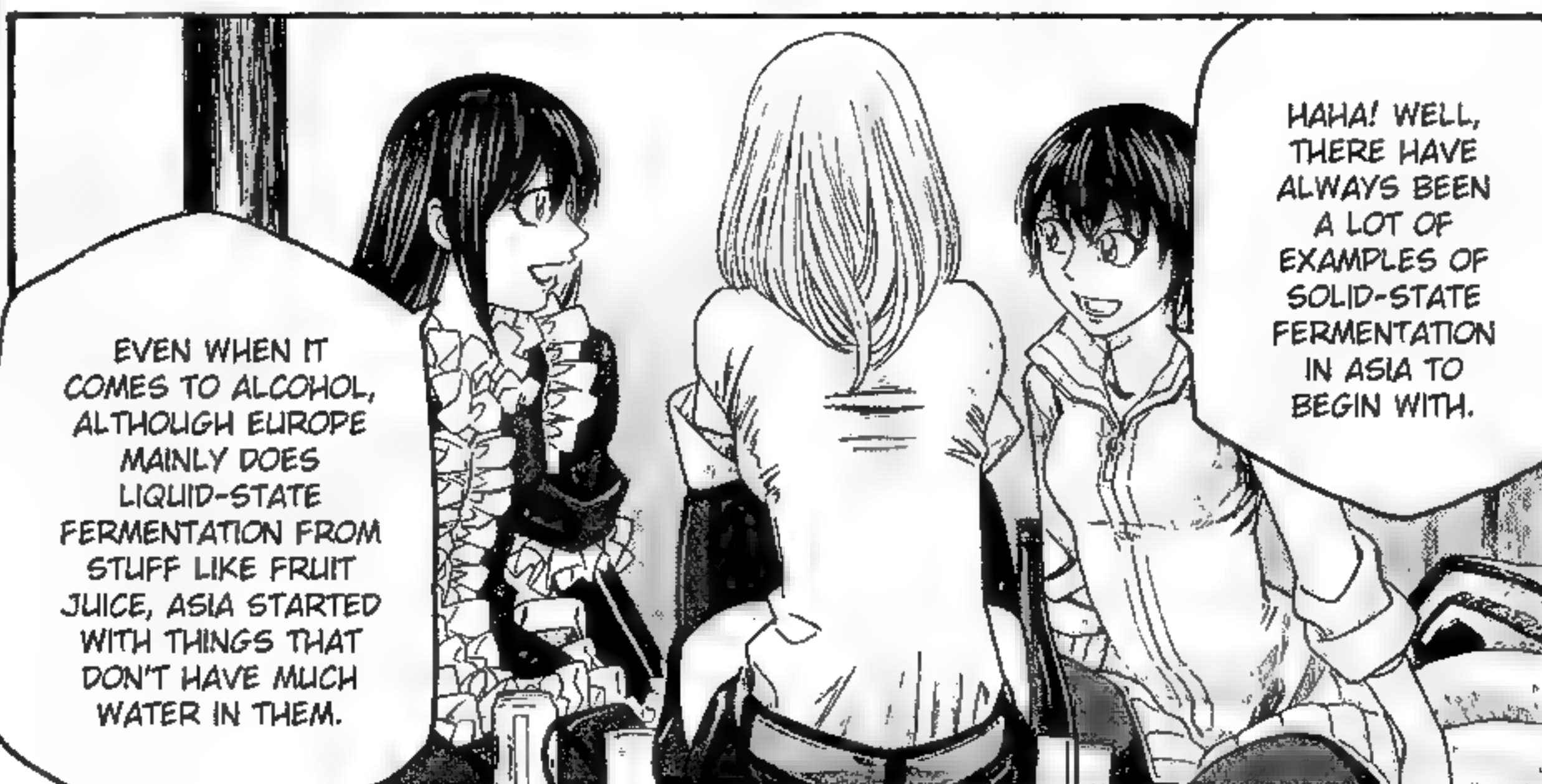


BUT THIS HAS NOTHING TO DO WITH CLASSES.

WELL, I'M ALSO JEALOUS THAT YOU GET TO LISTEN TO PROFESSOR ITSUKI EVERY DAY.

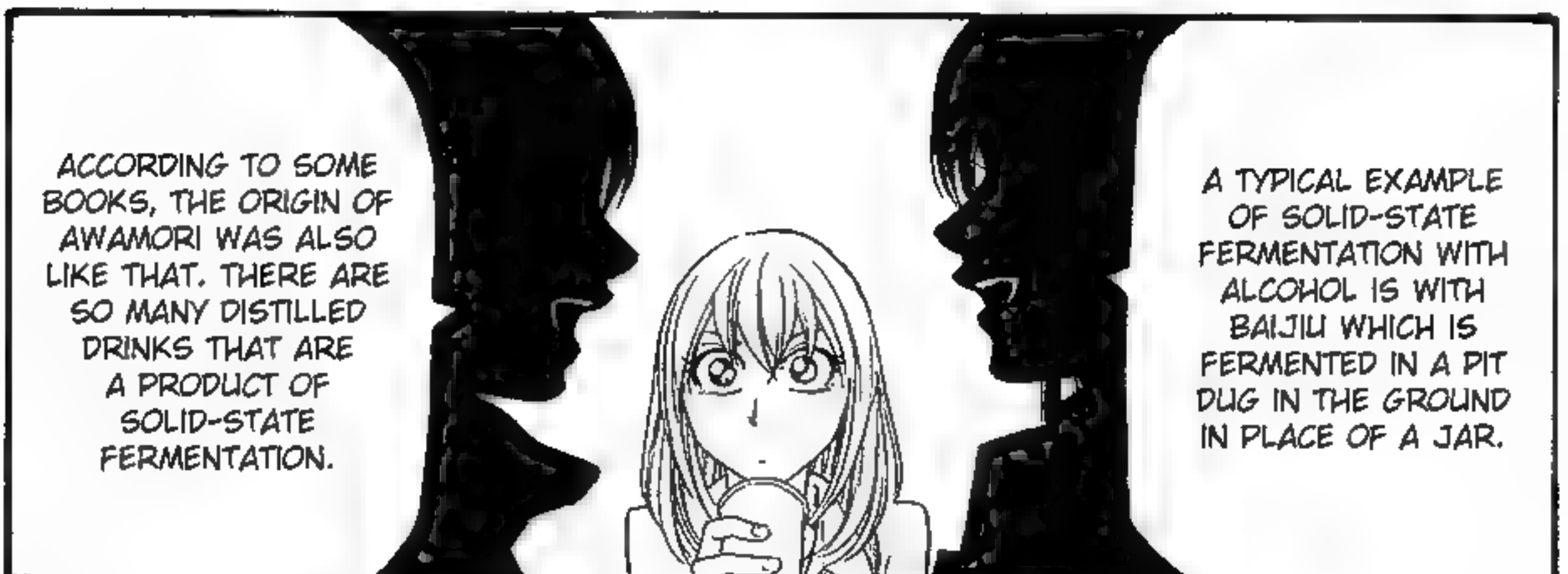


Kei Yuuki
He made the second manager of the Hiyoshi liquor store go on a journey, so he's been really busy with the store.

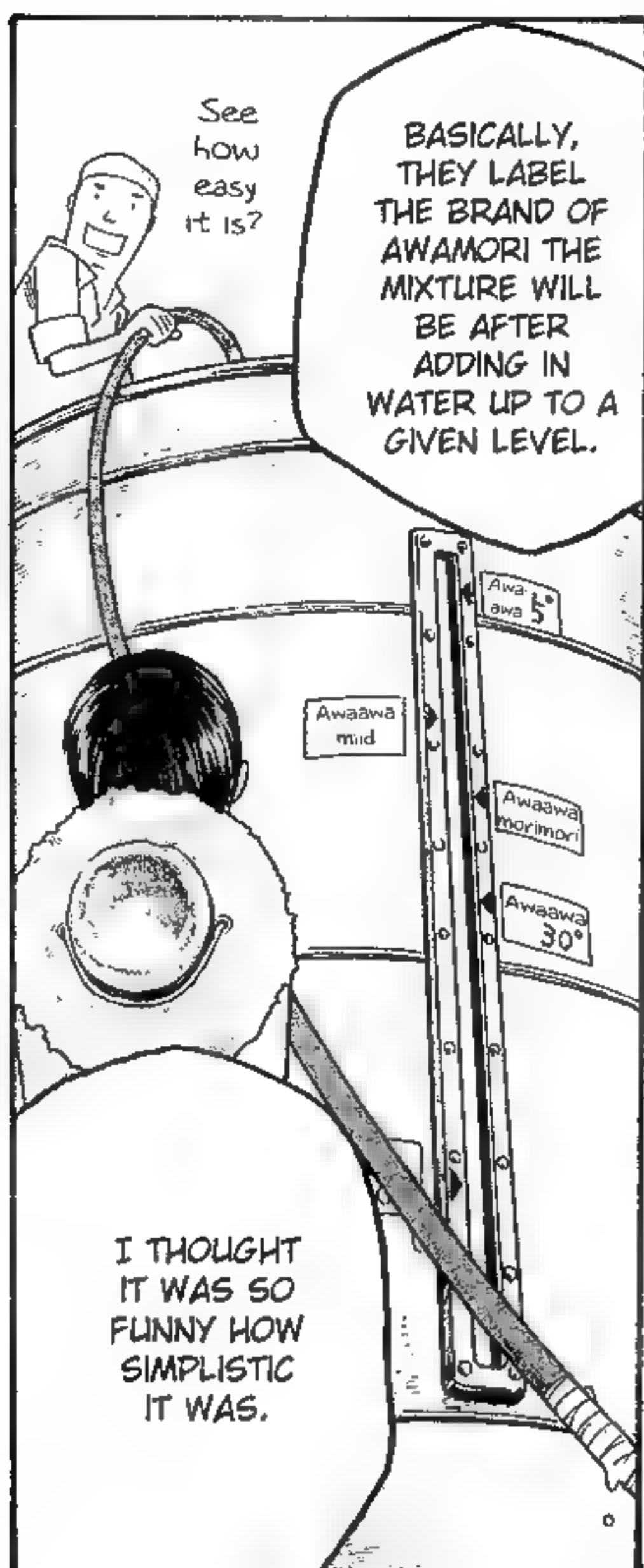
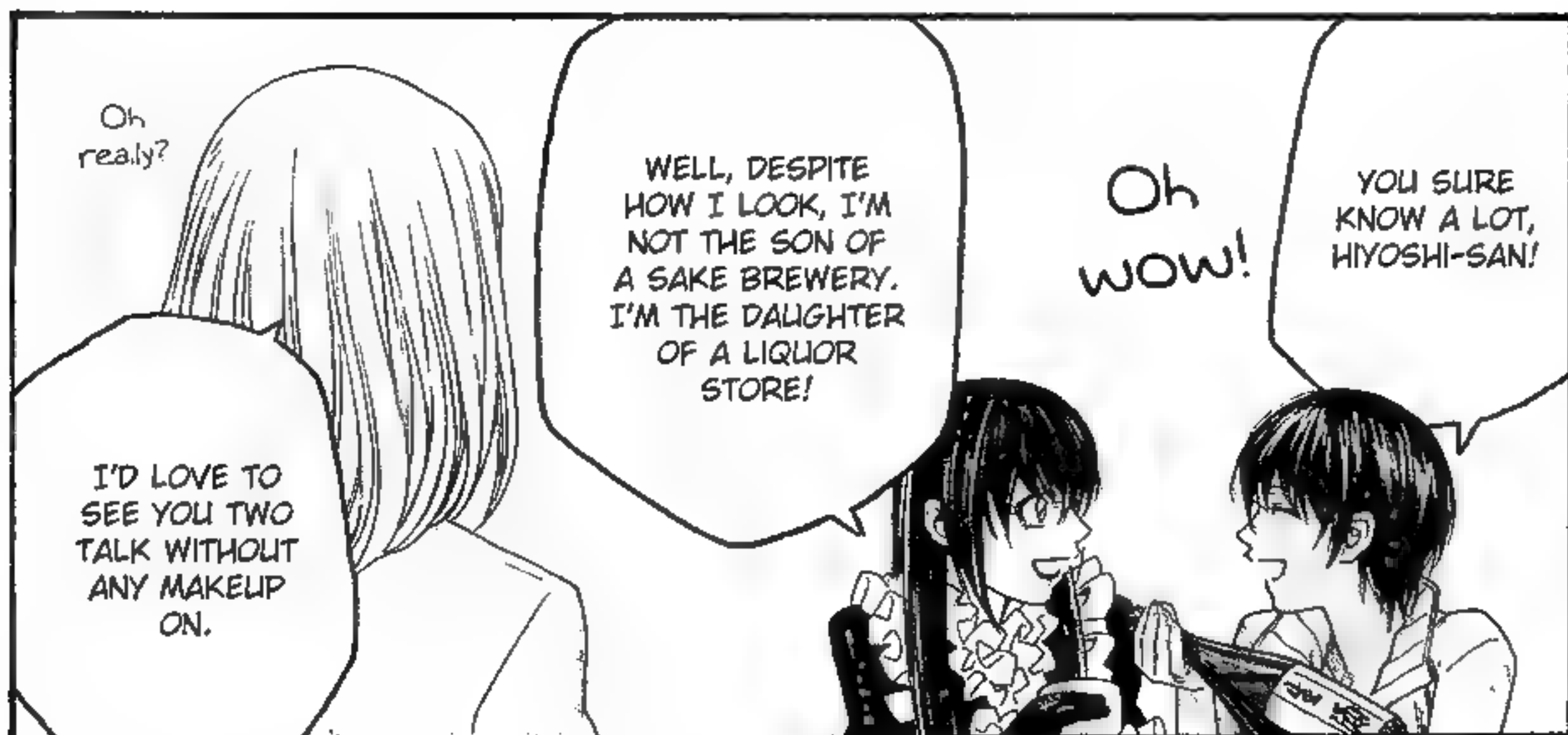


EVEN WHEN IT COMES TO ALCOHOL, ALTHOUGH EUROPE MAINLY DOES LIQUID-STATE FERMENTATION FROM STUFF LIKE FRUIT JUICE, ASIA STARTED WITH THINGS THAT DON'T HAVE MUCH WATER IN THEM.

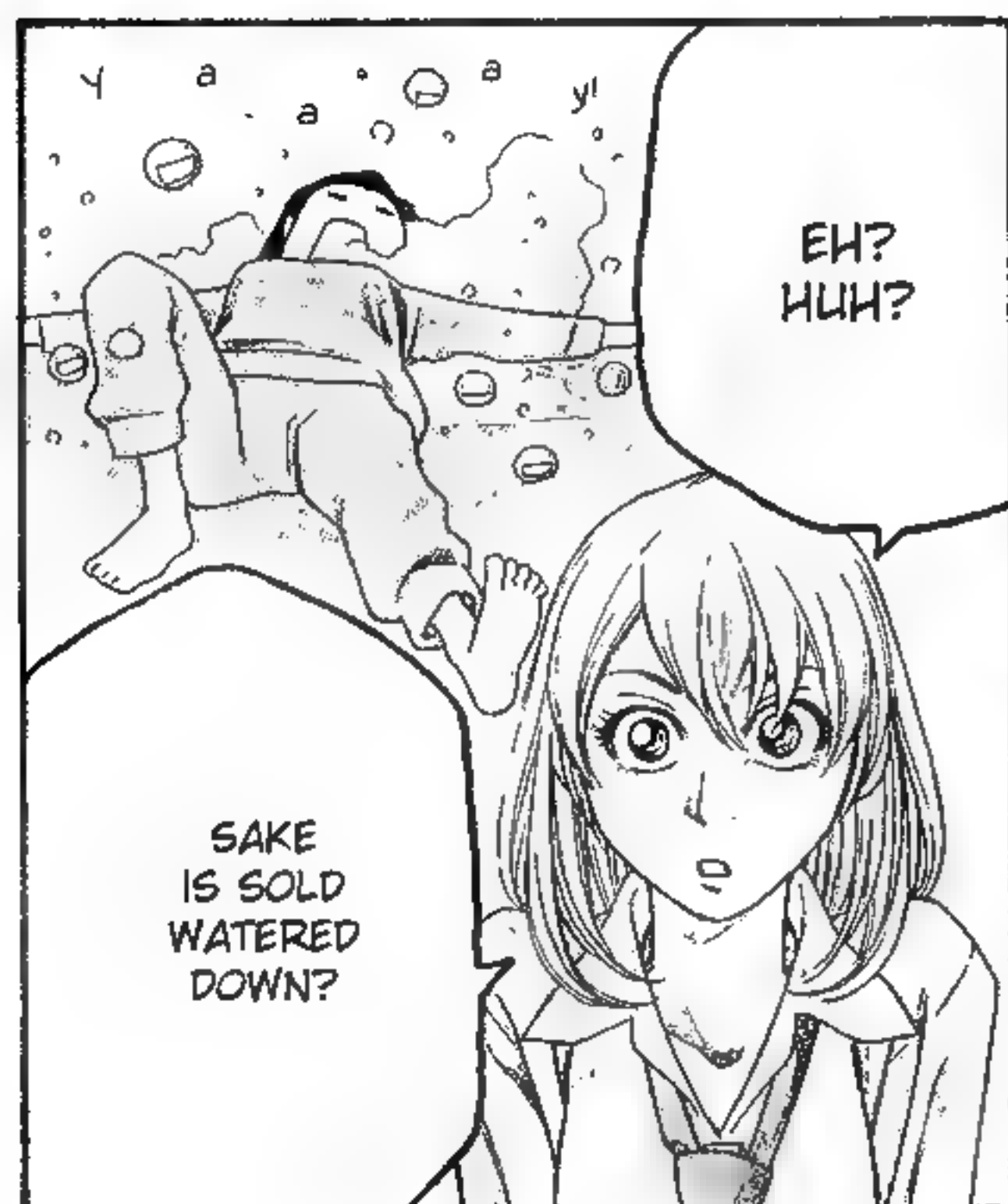
HAHA! WELL, THERE HAVE ALWAYS BEEN A LOT OF EXAMPLES OF SOLID-STATE FERMENTATION IN ASIA TO BEGIN WITH.

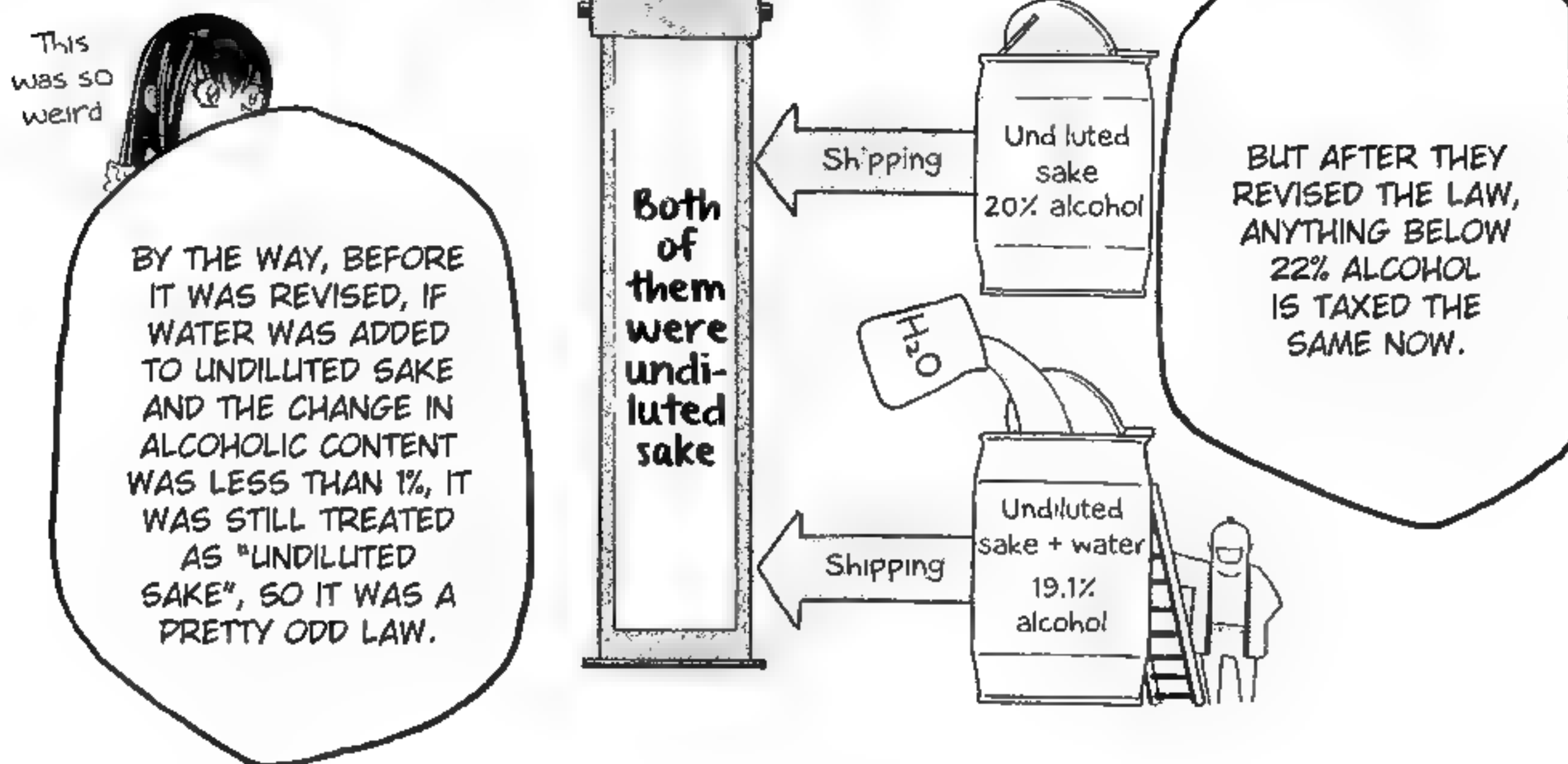


This bilaterally symmetrical image looks like one of Escher's optical illusions.



By the way, this may be unnecessary, but if you add water to awamori that's 5% alcohol, you can chug it down just like beer, so this is recommended for "otoori" parties. I wish they'd sell it in Tokyo.







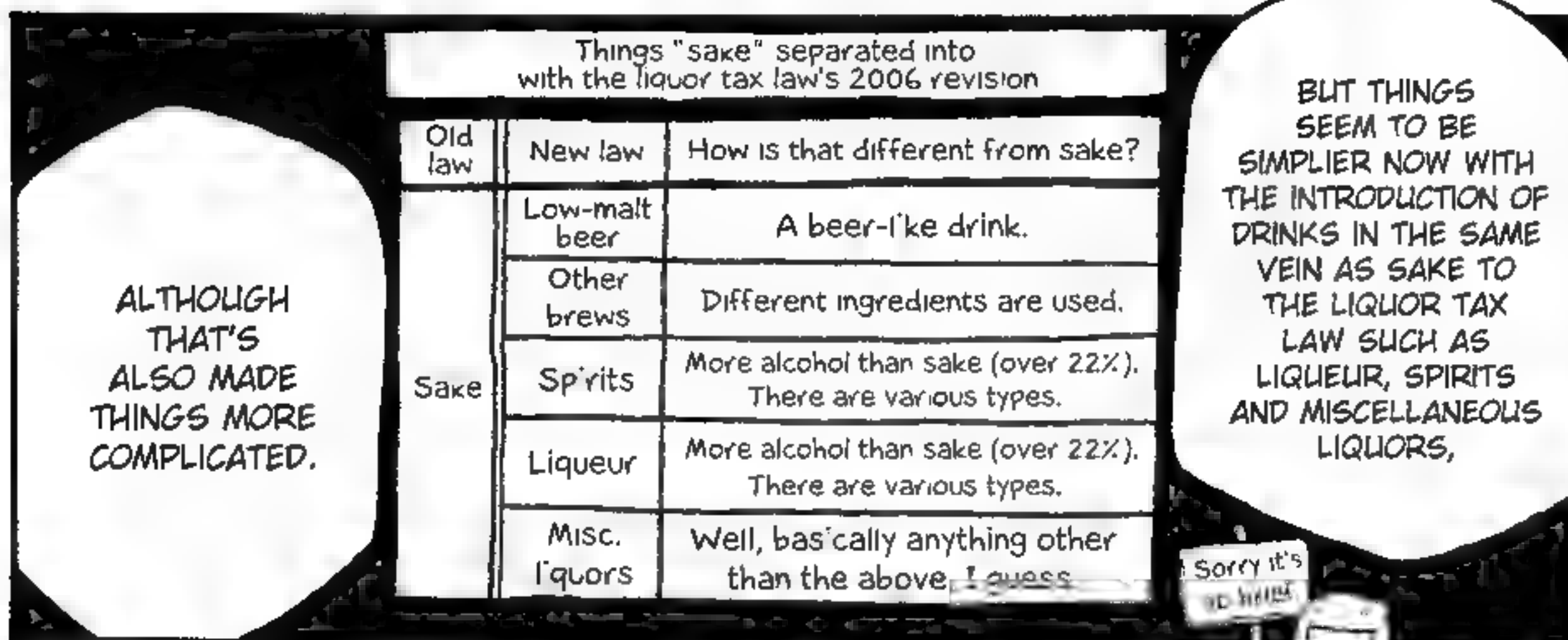
YEAH, BUT THE SYNTHETIC SAKE PROFESSOR ITSUKI HATES IS STILL GOING STRONG.

NOWADAYS, EVEN THE INFAMOUS "TRIPLE SAKE" HAS ESSENTIALLY DISAPPEARED BECAUSE OF THE LIQUOR TAX LAW.



Triple sake

When the liquor tax law was revised in 2006, something that contained at least 50% sake with other additives could no longer be classified as "sake", so the production of triple sake (triple-brewed sake) that adds more alcohol to



ALTHOUGH THAT'S ALSO MADE THINGS MORE COMPLICATED.

Things "sake" separated into with the liquor tax law's 2006 revision		
Old law	New law	How is that different from sake?
Sake	Low-malt beer	A beer-like drink.
	Other brews	Different ingredients are used.
	Spirits	More alcohol than sake (over 22%). There are various types.
	Liqueur	More alcohol than sake (over 22%). There are various types.
	Misc. liquors	Well, basically anything other than the above, I guess.

BUT THINGS SEEM TO BE SIMPLIER NOW WITH THE INTRODUCTION OF DRINKS IN THE SAME VEIN AS SAKE TO THE LIQUOR TAX LAW SUCH AS LIQUEUR, SPIRITS AND MISCELLANEOUS LIQUORS,

Sorry it's no longer here



UNDER THE CURRENT LAW, AREN'T UNDILUTED SAKE AT 20% ALCOHOL AND SAKE DILUTED TO 15% ALCOHOL TAXED THE SAME?

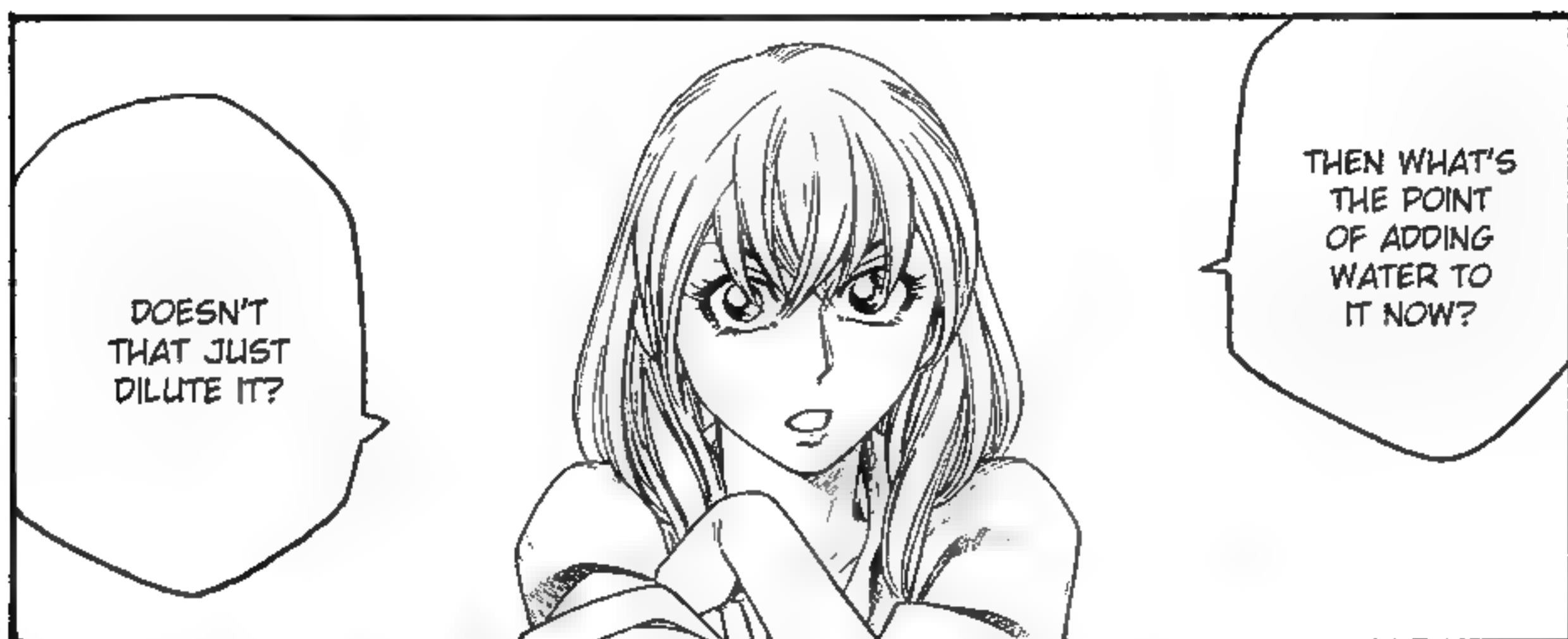
I NOTICED SOMETHING REALLY MESSED UP.



HM...

HUH?

the flavor was discontinued. By the way, "synthetic sake" is made by adding flavoring to alcohol, so it's still called "sake" and is something completely different.





Kikuji Hiyoshi
He's the first manager of the Hiyoshi liquor store. Sawaki calls him the "germ monster".



Keizou
Itsuki

Although it
may be late
to notice
this, the
effects of
the Botox
have
worn off.



DO YOU HAVE
TO LEAVE,
HIYOSHI-SAN?

OKAY, I'LL
BE RIGHT
OVER.

HUH?
DOESN'T
EVERYONE
KNOW
THAT?

EHHH?
I DON'T
THINK PEOPLE
WOULD
NORMALLY
KNOW THAT.



Kaneshiro's
grandpa
Professor
Itsuki is an
old friend
of his,
and Kikuji
probably
is, too



WELL, ENJOY
YOUR STAY,
KANESHIRO-
SAN.

AH, I HAVE
TO GO CHECK
ON THE KOJI
ROOM, TOO.



HUH?
YOU'RE
LEAVING,
KEI?

KANESHIRO-
SAN'S
GRANDFATHER
AND PROFESSOR
ITSUKI CAME BY
THE STORE.

EHHHH?
SORRY
ABOUT THAT!

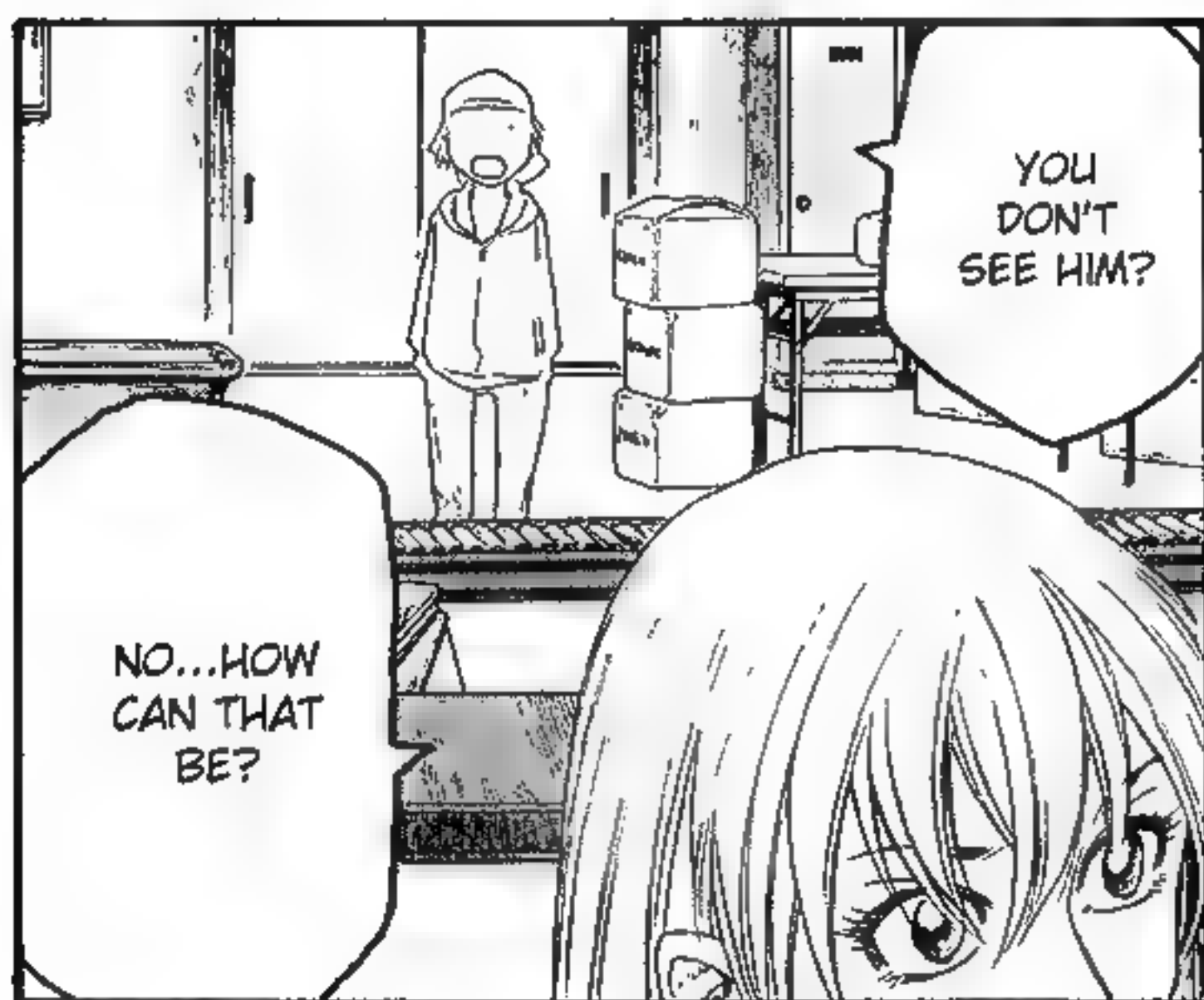
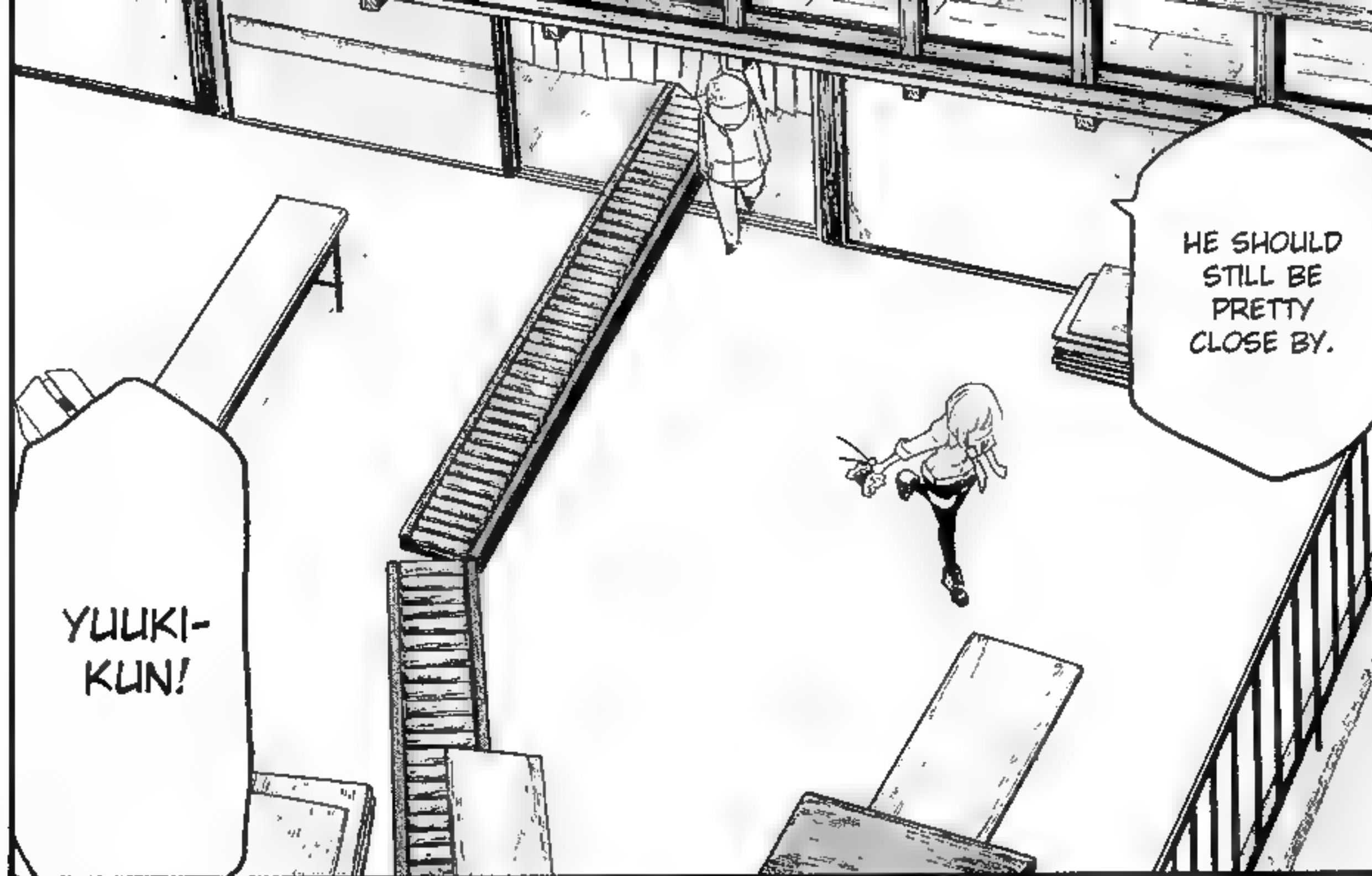


SEE YOU
LATER,
HIYOSHI-SAN!

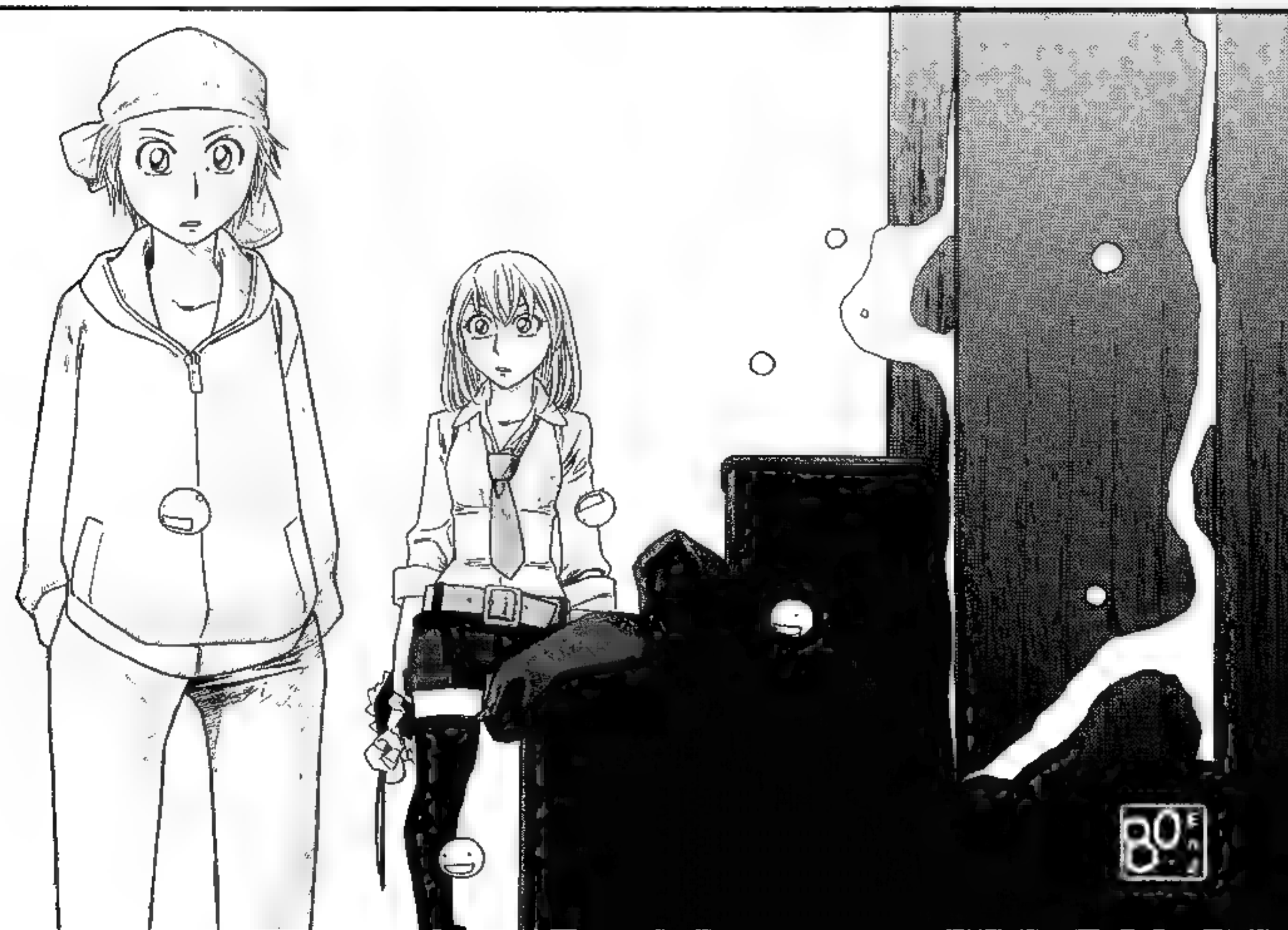
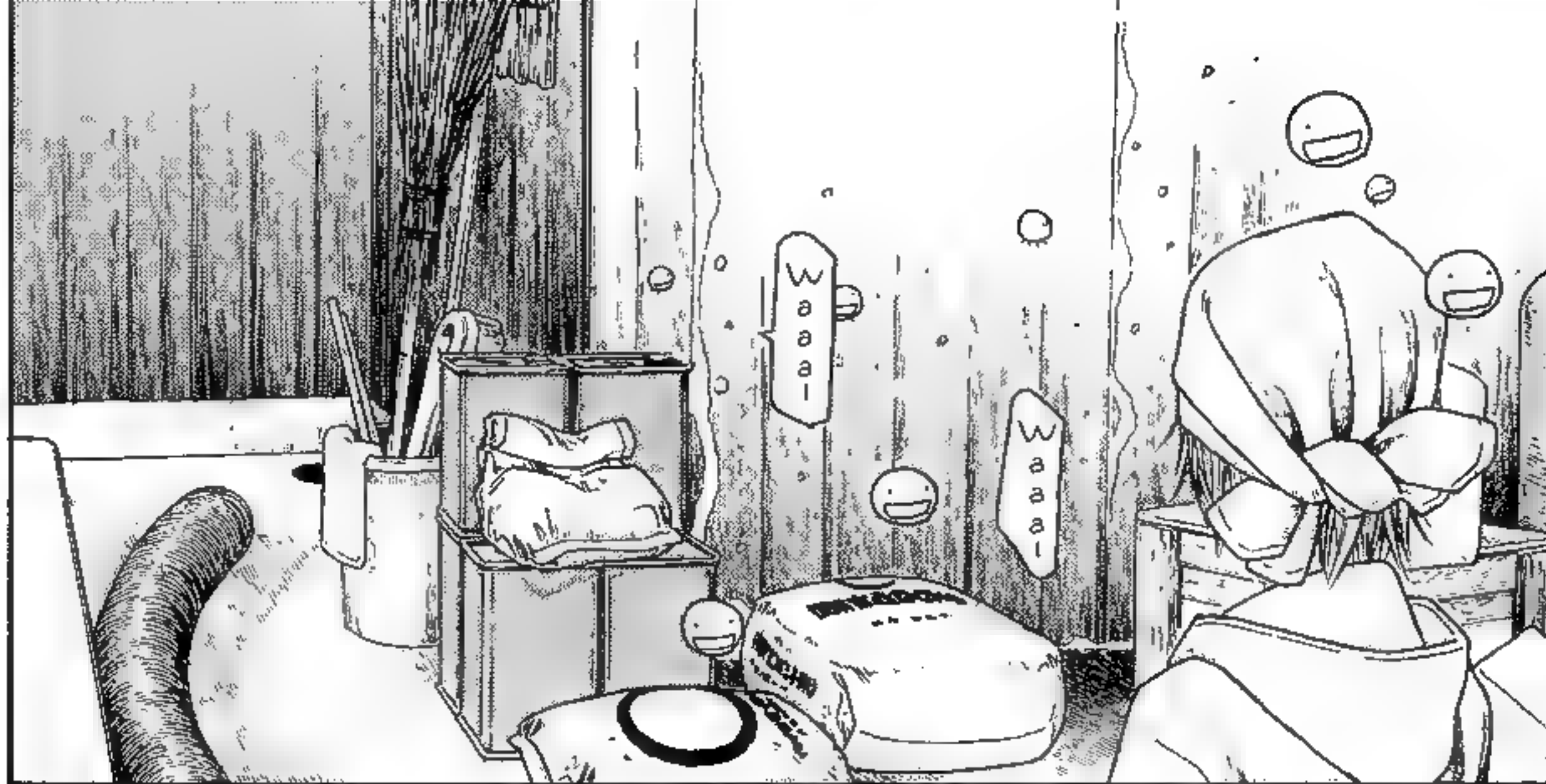
THANKS FOR
TAKING CARE
OF GRANDPA!

We got
through
it!





Because it was unpasteurized sake.

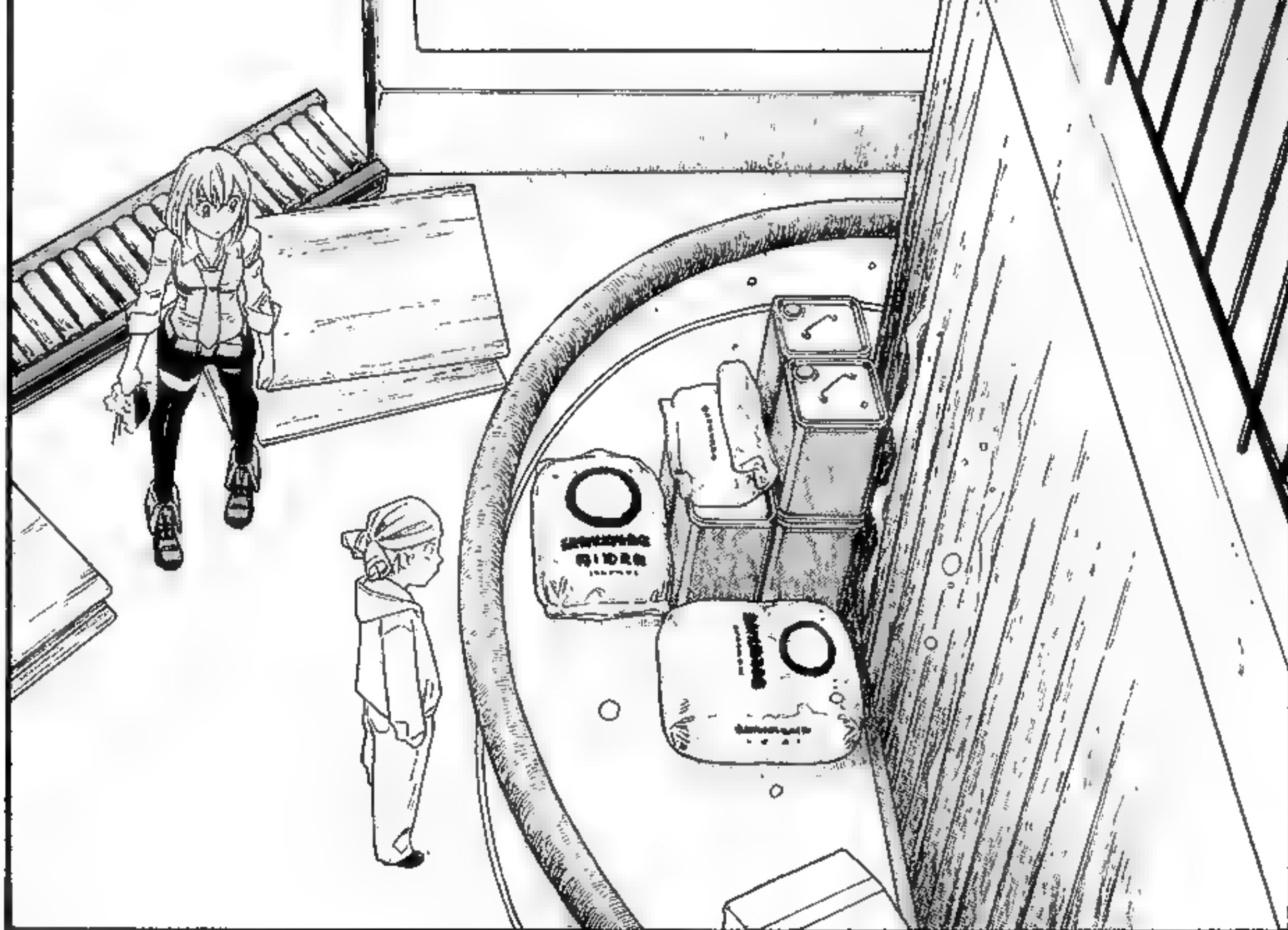




Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com



SAWAKI-KUN...
YOU KNEW
ABOUT IT?

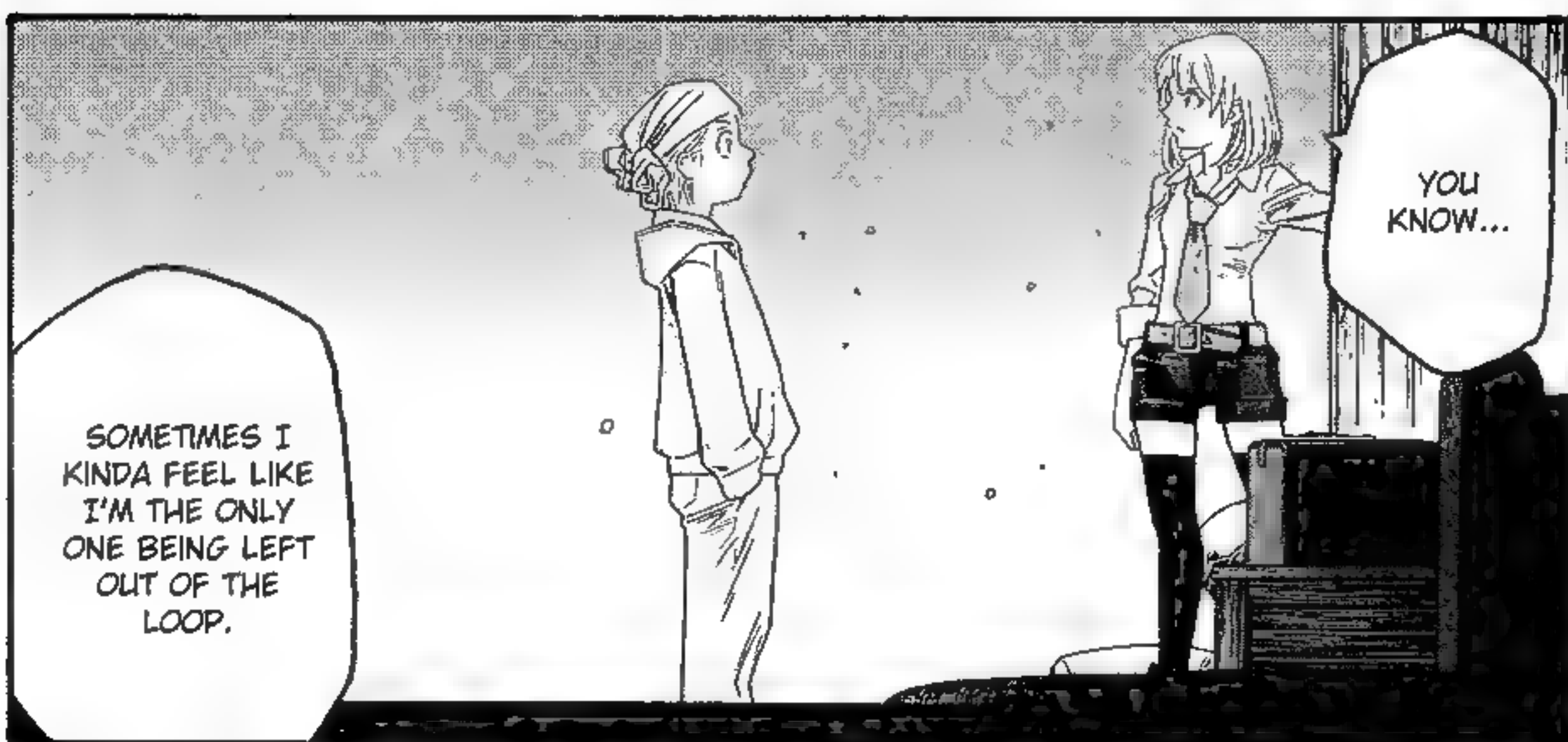
HUH?
ABOUT
WHAT?

THAT
ENTRANCE!

DID
YUUKI-KUN
GO DOWN
THERE?



Tadayasu Sawaki
He's the main character, but he was told not to make use of his ability this time in the Fermentation Room... It hasn't been that useful up until now, has it?



Hazuki Oikawa
She's kind of mad, but the reason for that will follow

Oikawa doesn't know → about all of these things.



The odd bill the two older guys received.



The dugong plan in Okinawa.



Sawaki's ability to see microbes.



The series of troubles that have stemmed from that



This entrance

CH. 81: ANGRY OIKAWA





Yuu Kaneshiro
Come to think of it, "light brown mermaid" was a tagline in an old commercial Whew



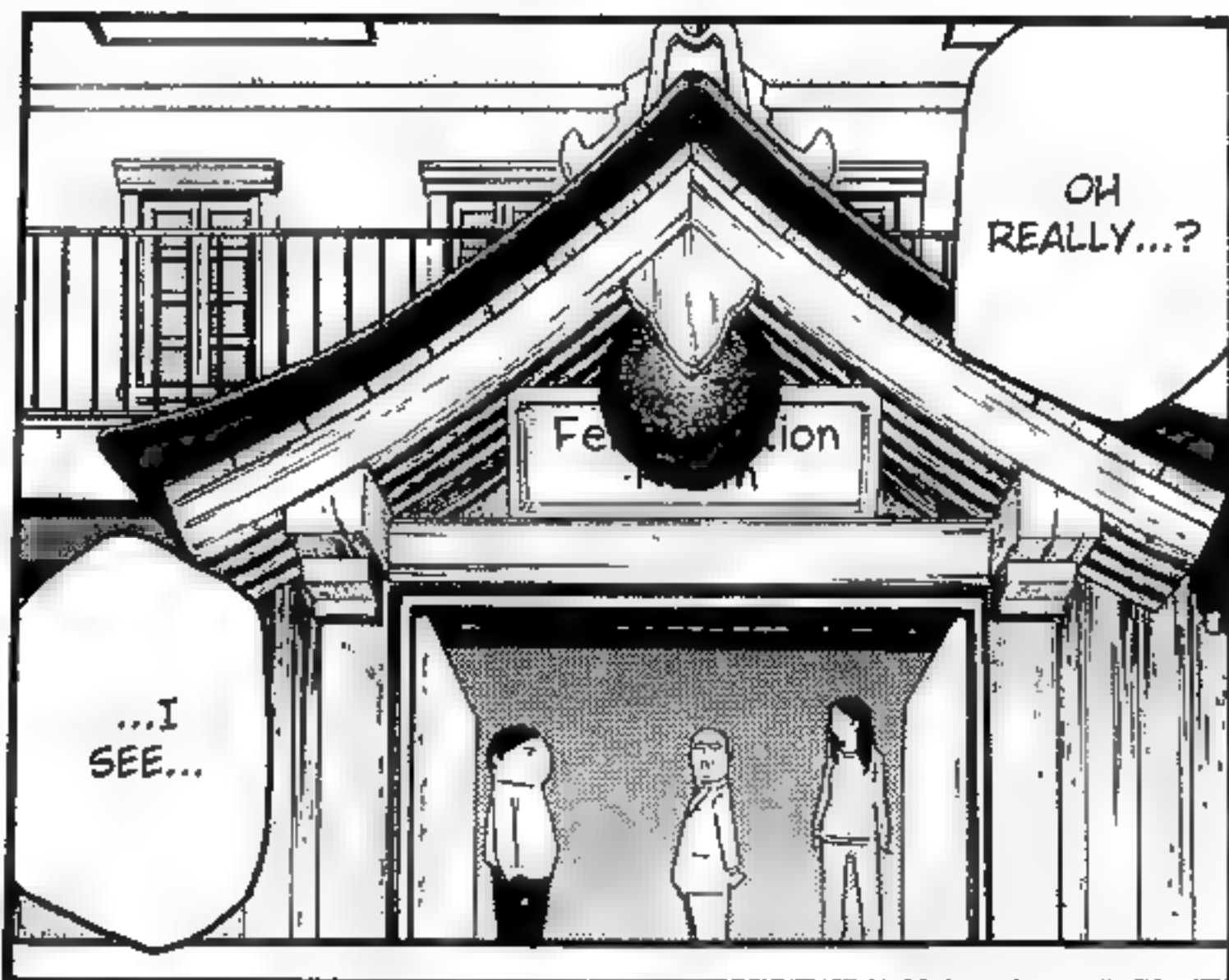
Kaneshiro (grandpa)
You can really sympathize with his line.



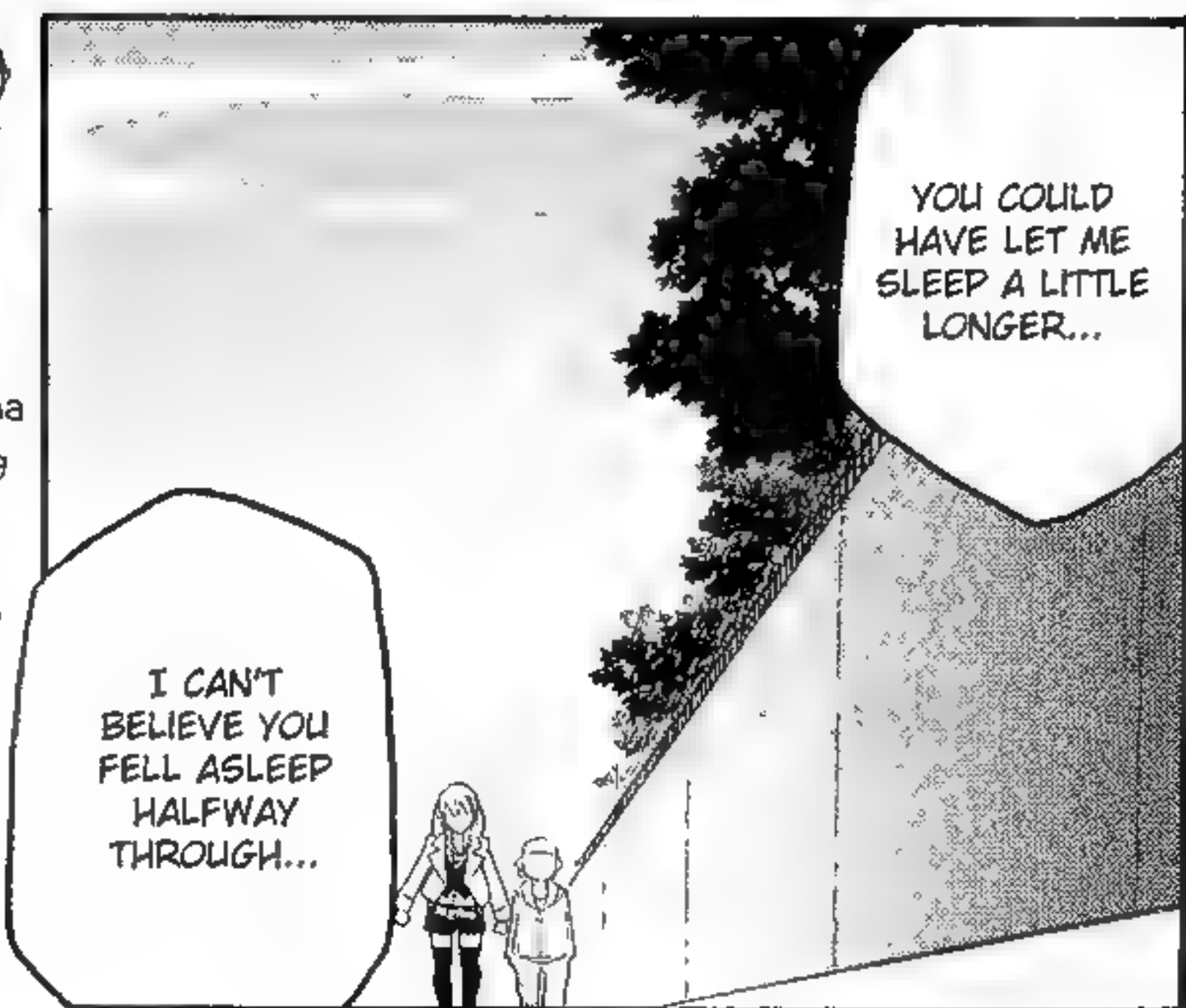
Aoi Mutou
Your body temperature is higher for some reason when you wake up with a hangover.



Keizou Itsuki
The joke that he's surprisingly good-looking without glasses was shelved.



Takuma Kawahama
Cosplaying as him is difficult. It may be necessary to use a full-body suit.



Fwaaaaa.



WE NEED TO
KNOW ABOUT
THE SCHOOL'S
HISTORY. I WANT
TO KNOW WHAT
WAS GOING ON
AT THIS SCHOOL
YEARS AGO.

THE NET
CAFE WAS
JUST A
WARMUP
UNTIL WE
GET TO THE
LIBRARY.

LIQUOR

FIRST WE LOOK
UP STUFF AT A
NET CAFE UNTIL
MORNING, AND
NOW WE'RE
GONNA LOOK UP
MORE STUFF AT
THE LIBRARY...?



I'VE HAD
ENOUGH OF
ONE SHOCK
AFTER
ANOTHER.

THEY'D
JUST PLAY
DUMB IF I
DID THAT.



WHY DON'T
YOU JUST
ASK THE
PROFESSOR,
KEI OR
HASEGAWA-
SAN?

JUST ASK
THEM WHAT
THAT DOORWAY
IS THAT
YOU SAW.



BUT I HATE IT
WHEN PEOPLE
HIDE STUFF
FROM ME!

WELL, AT THE
VERY LEAST,
I CAN SEE
THAT YOU
DON'T KNOW
ANYTHING
ABOUT IT
EITHER.

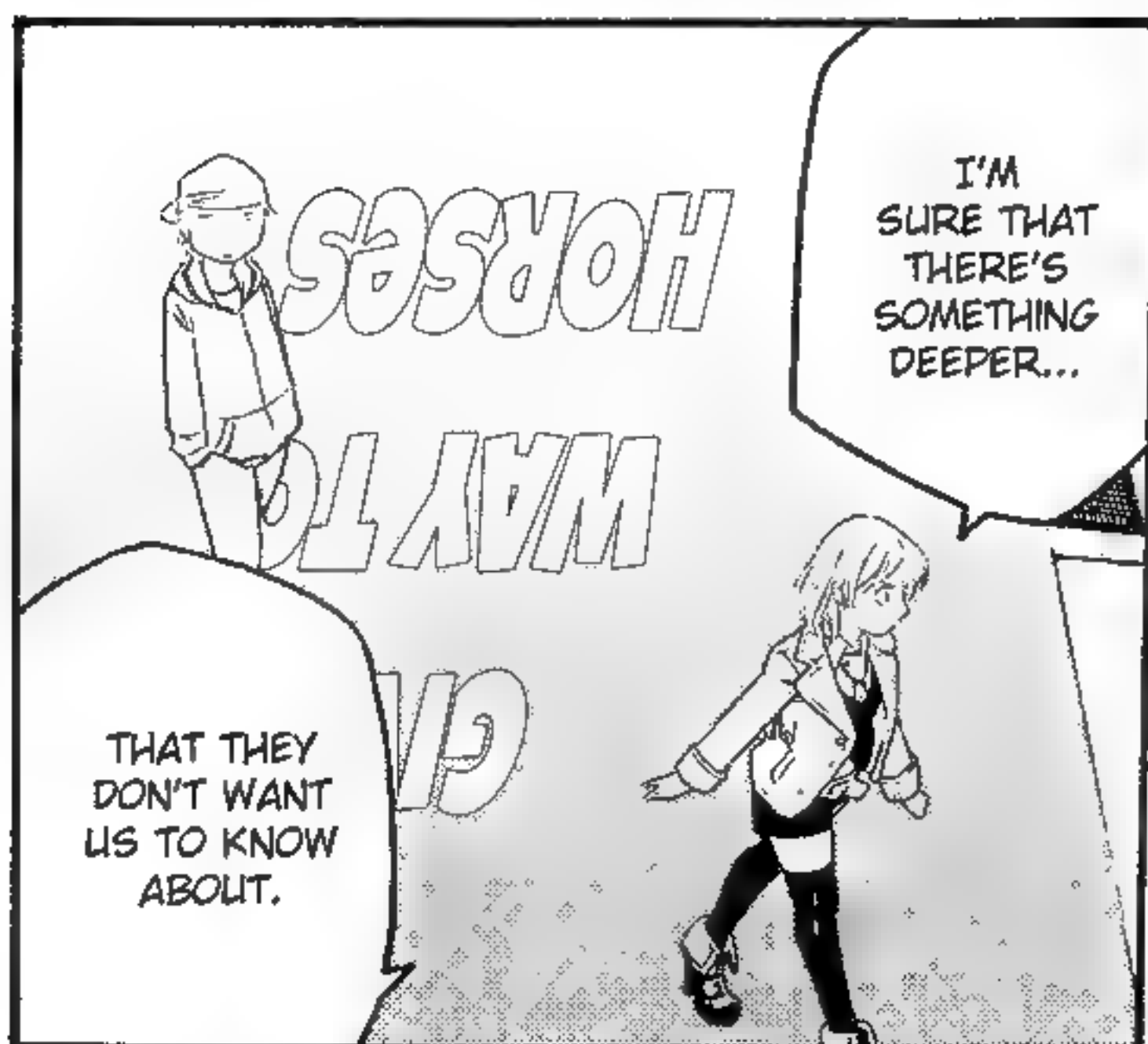
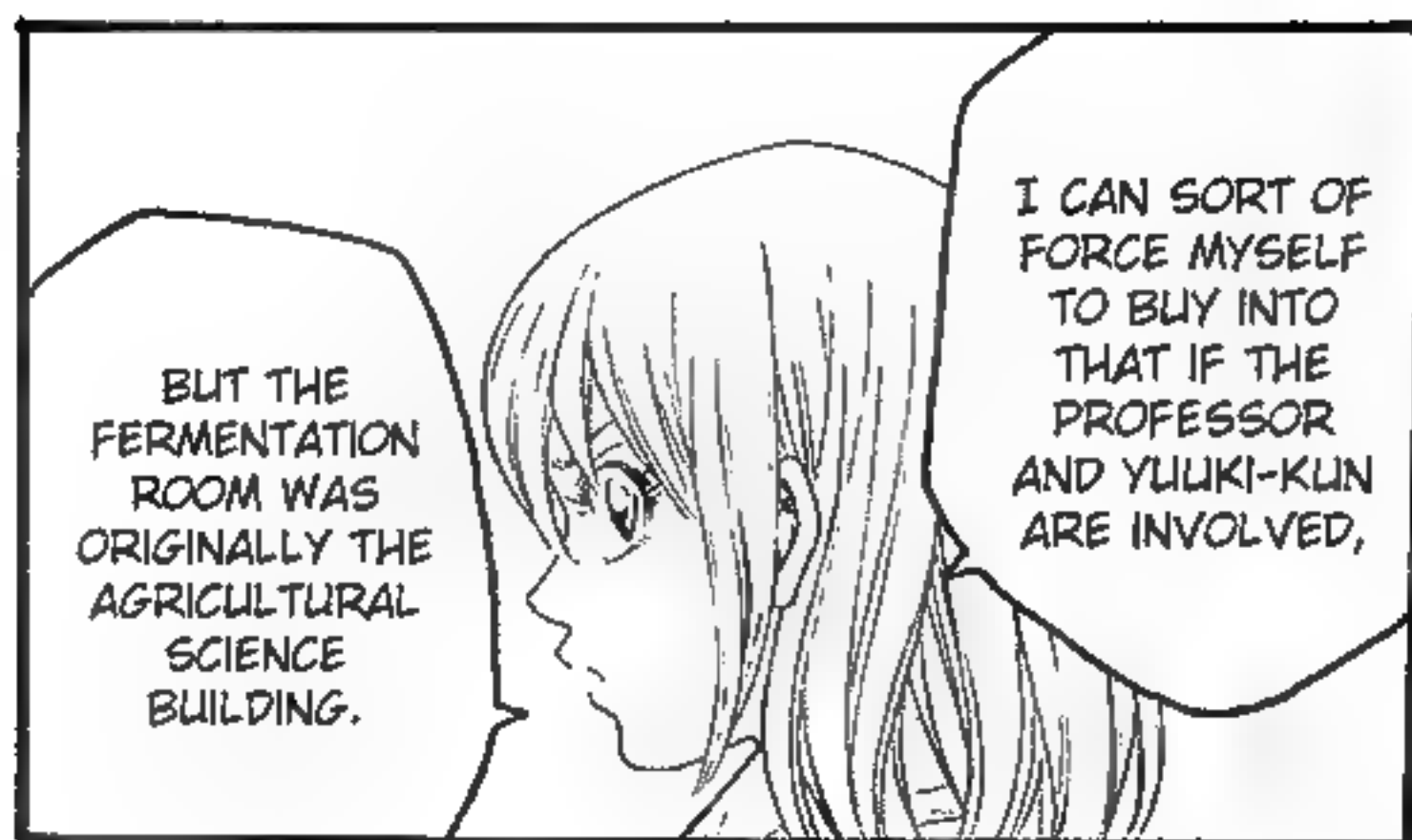


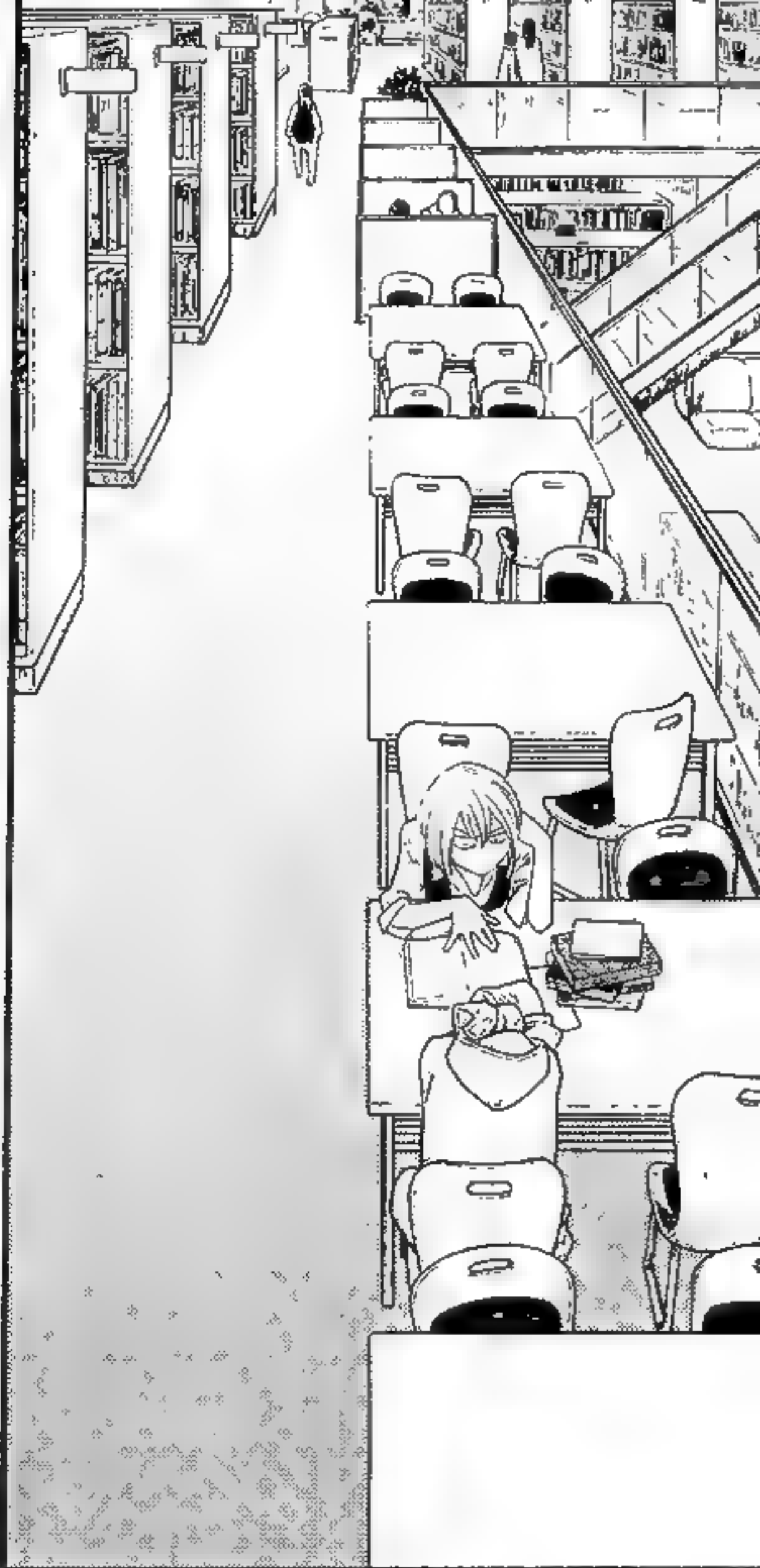
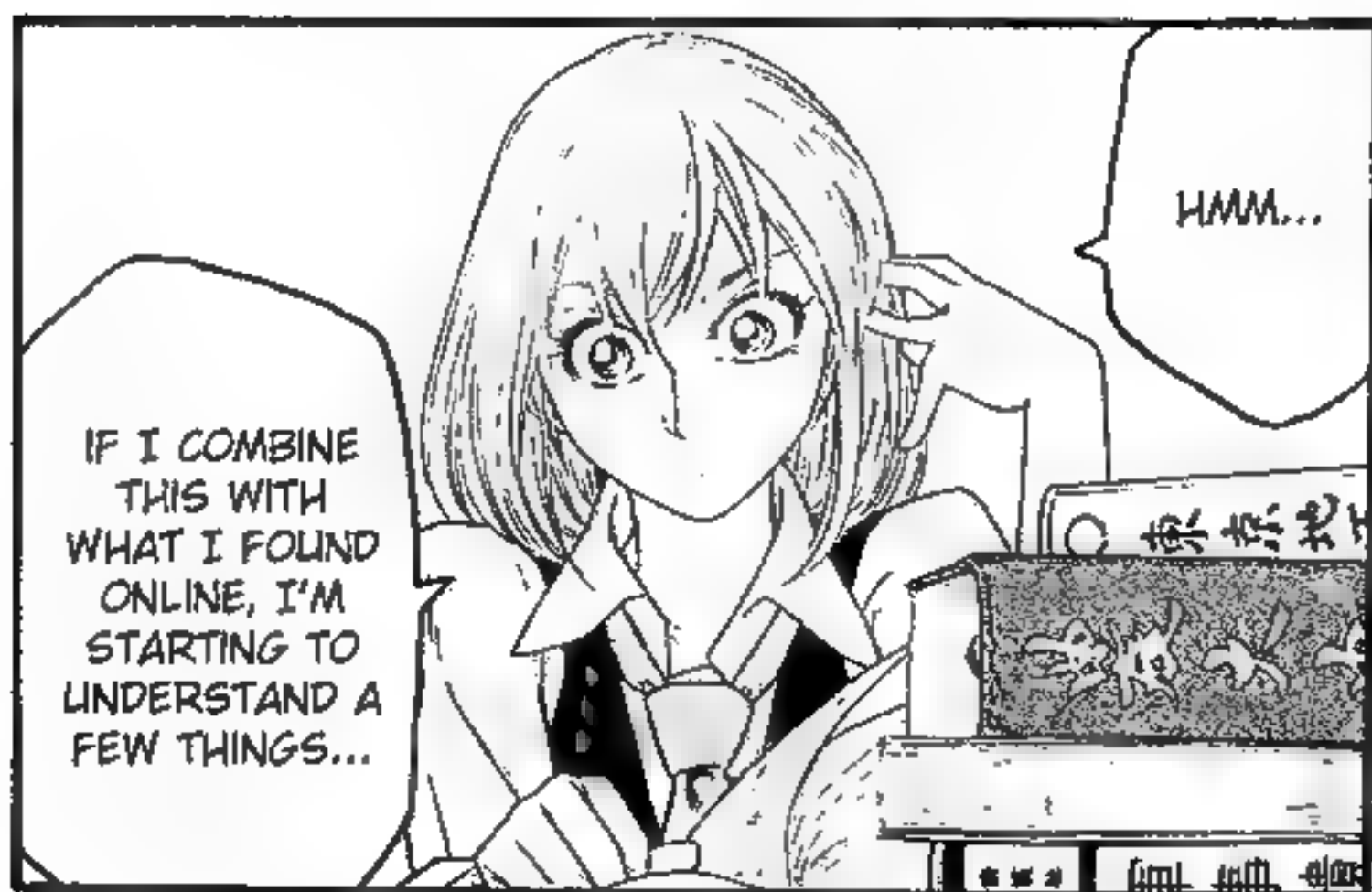
WHAT'S
GOING ON
BELOW
THIS
SCHOOL!

SELF-SUFFICIENT

SELF-SUFFICIENT

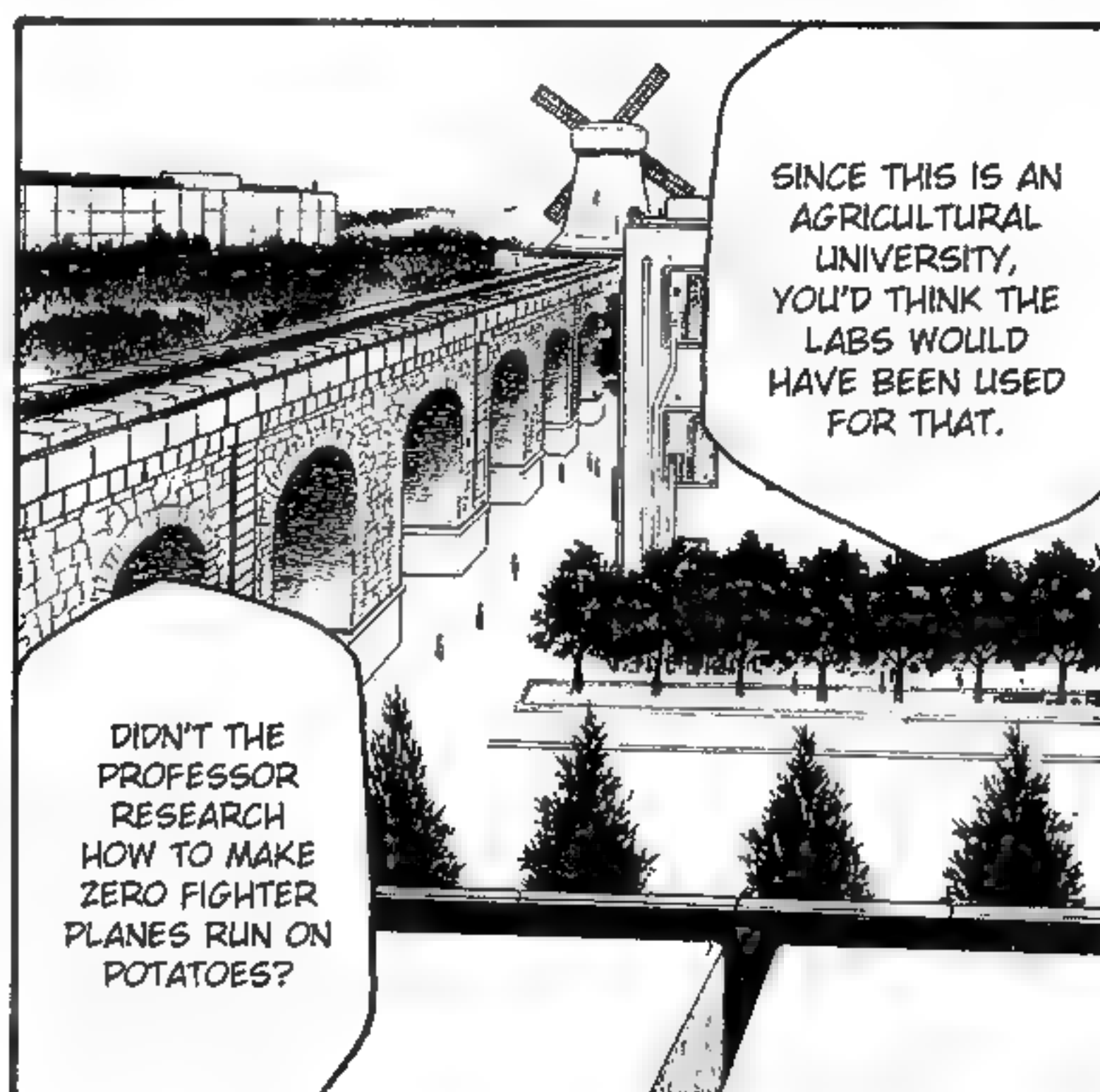
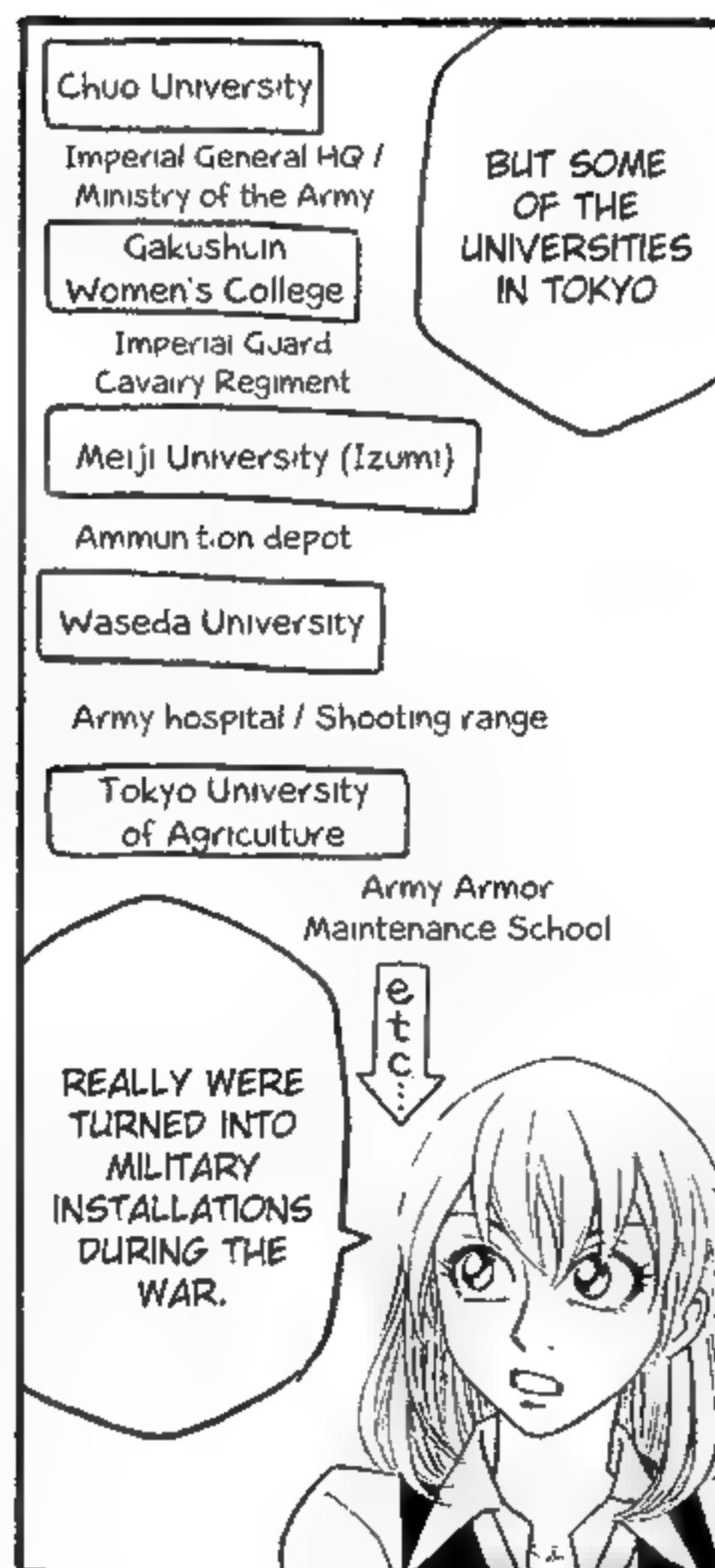
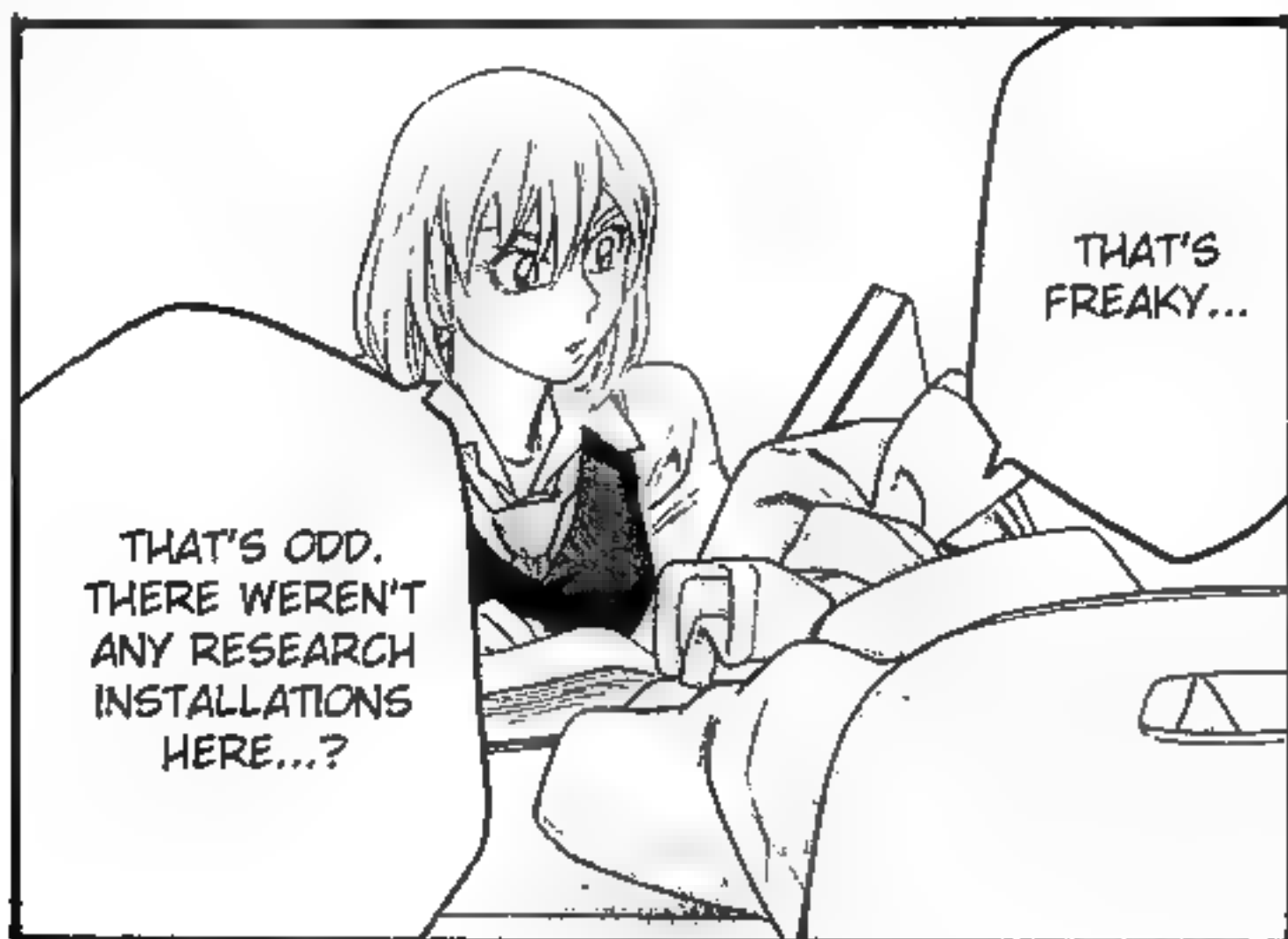
LET'S
FIND OUT
OURSELVES

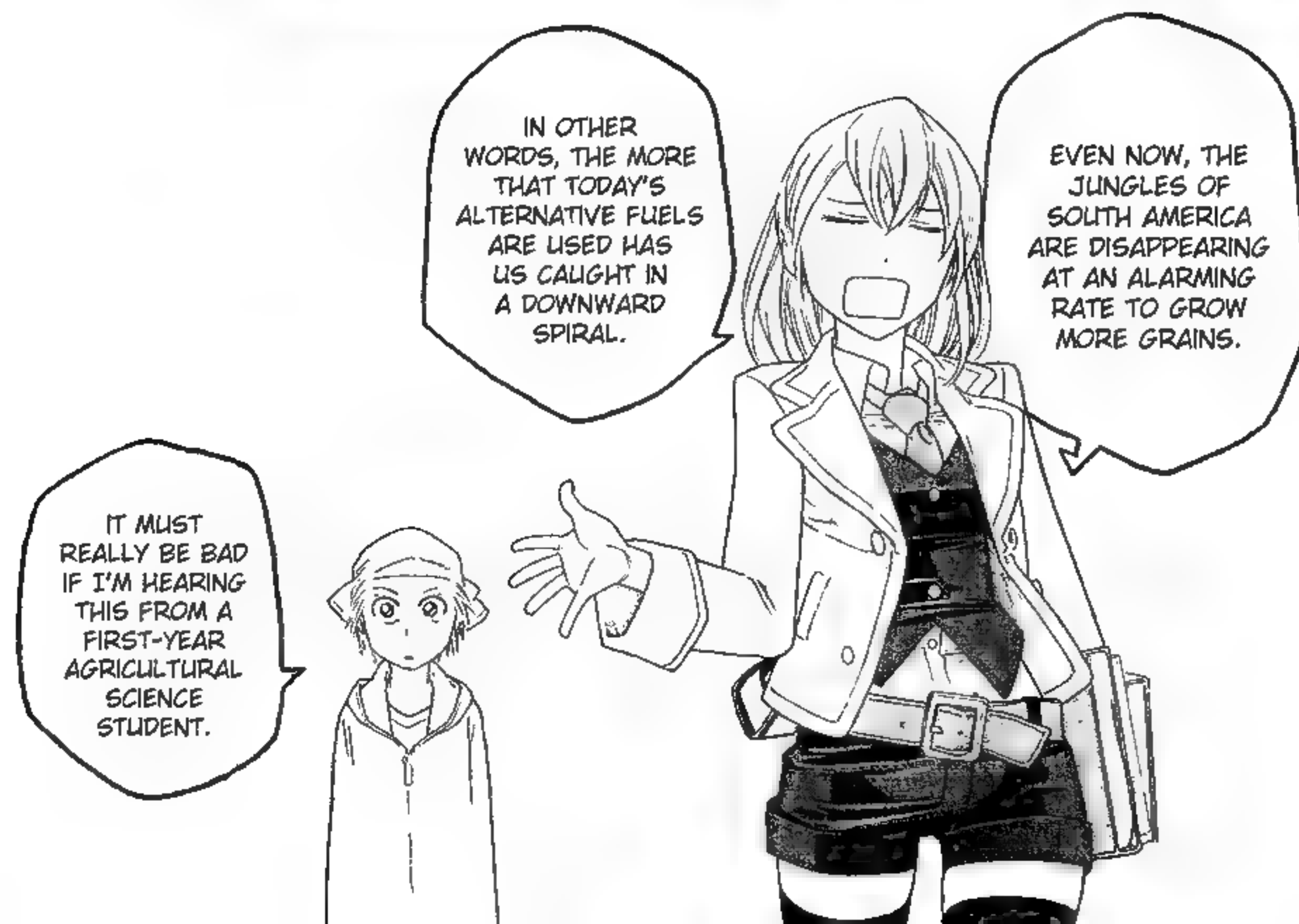
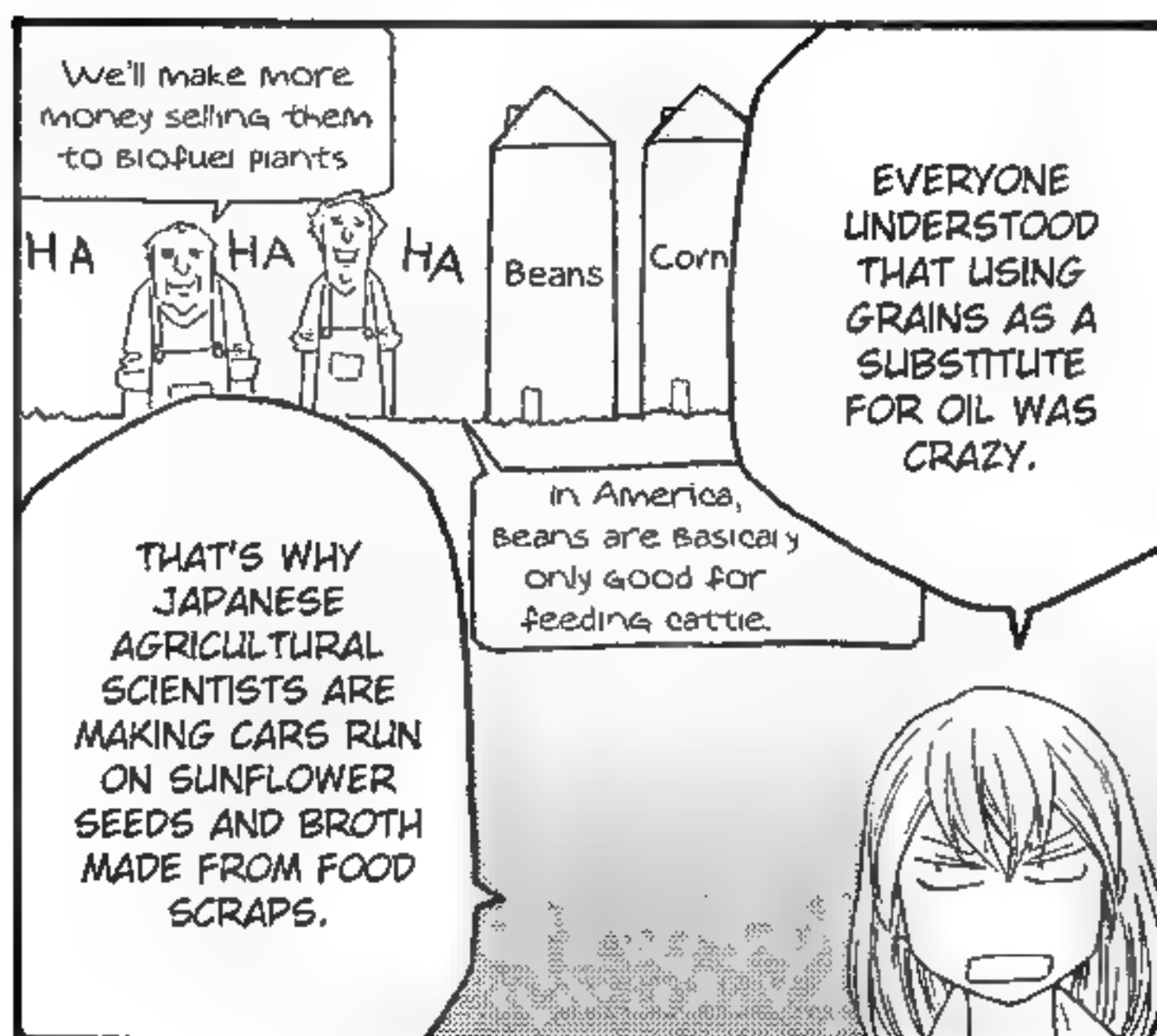
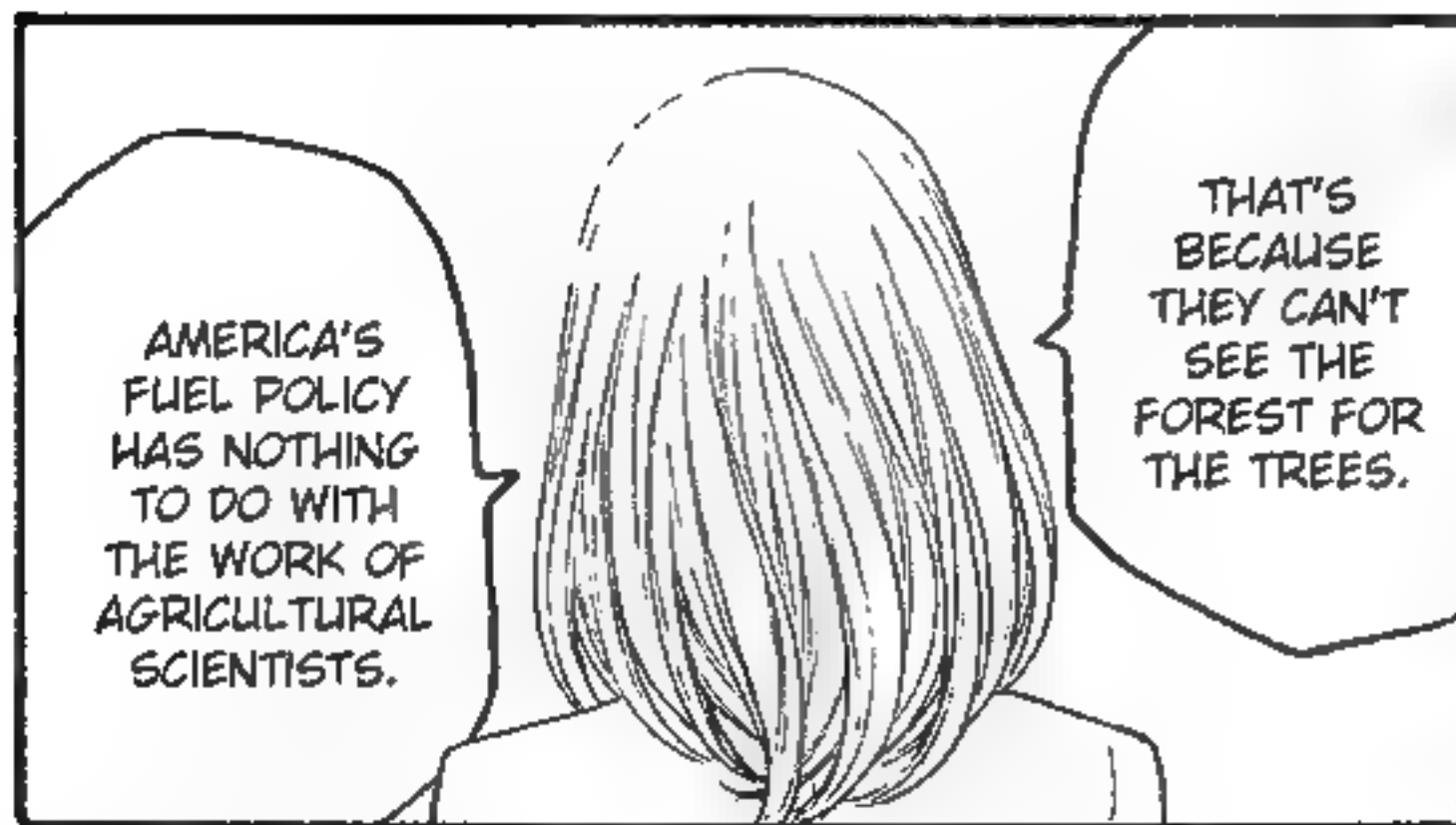


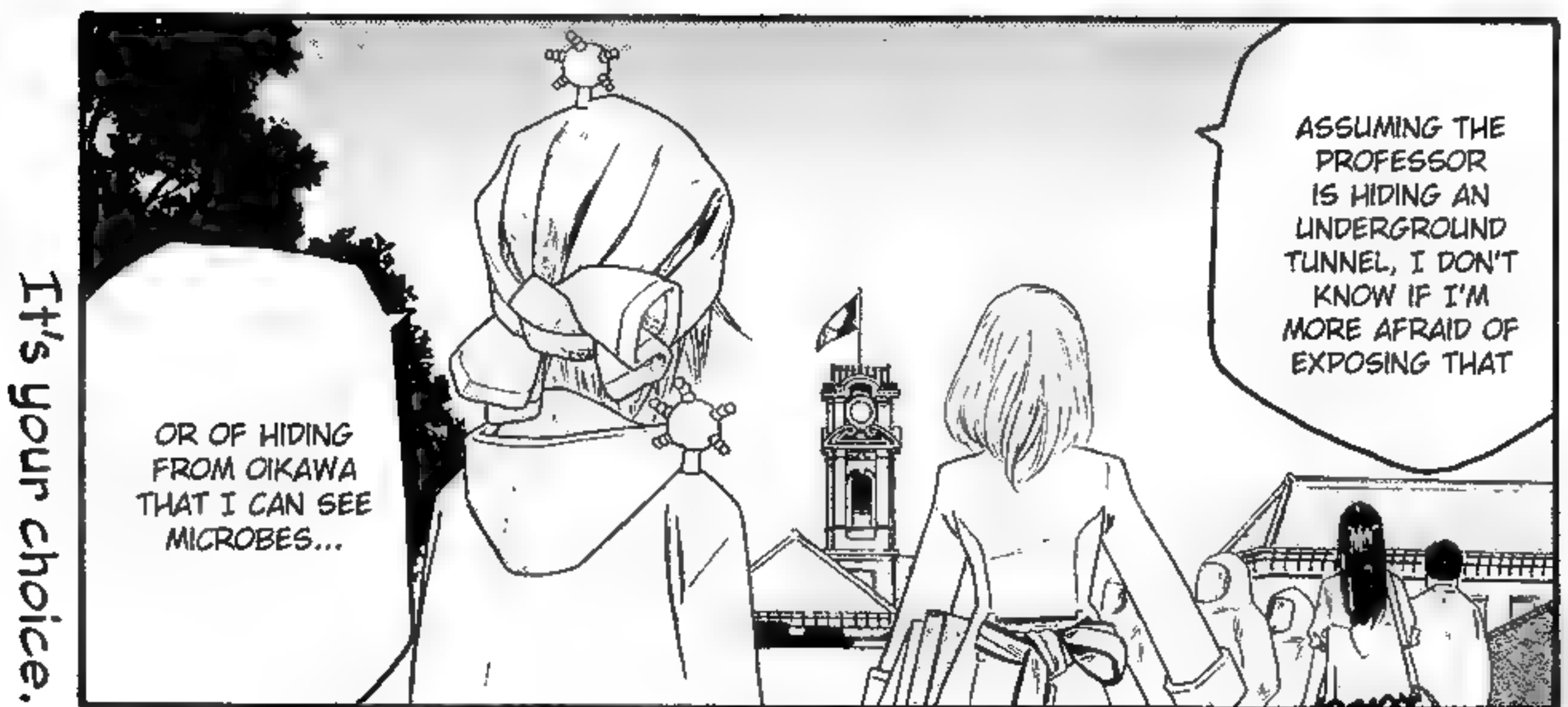
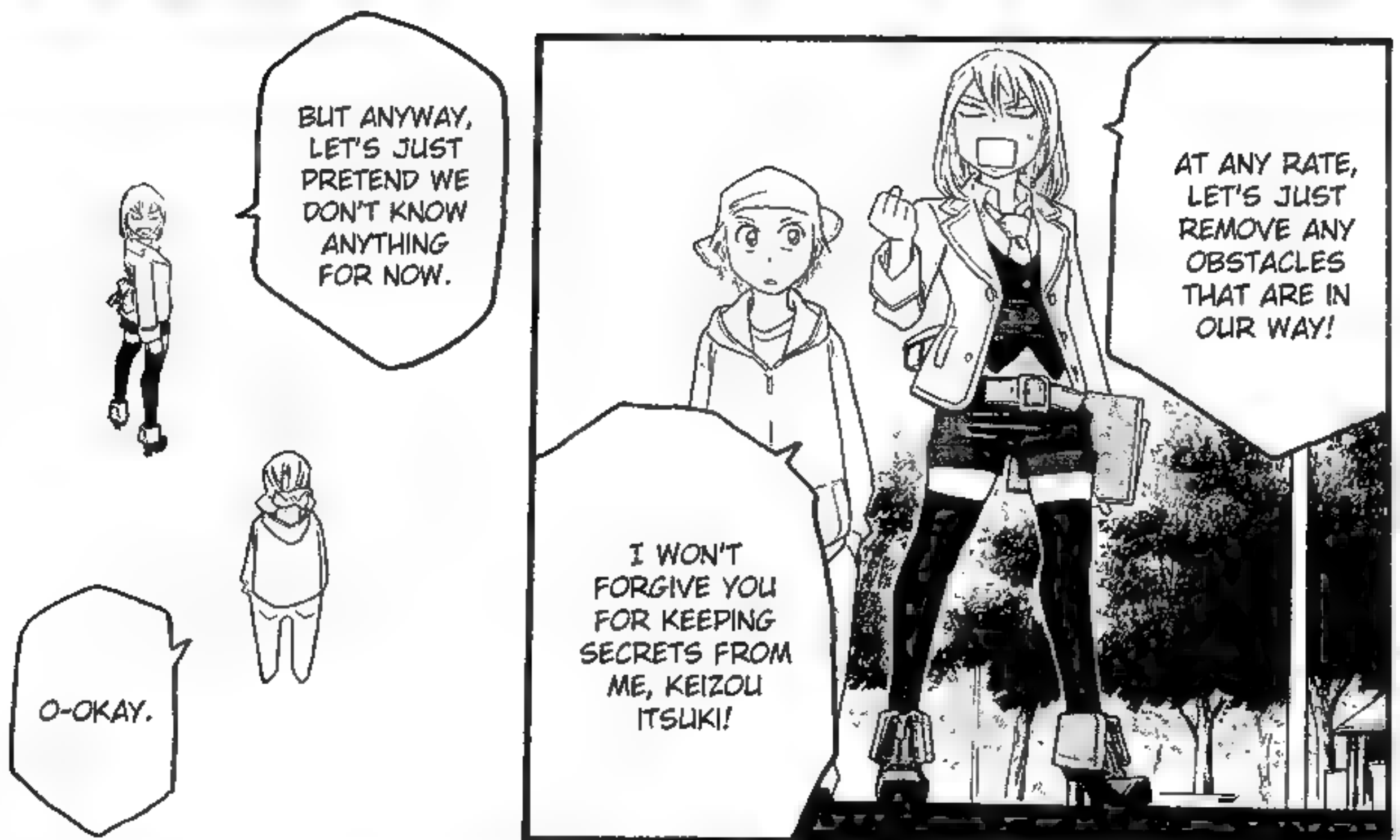
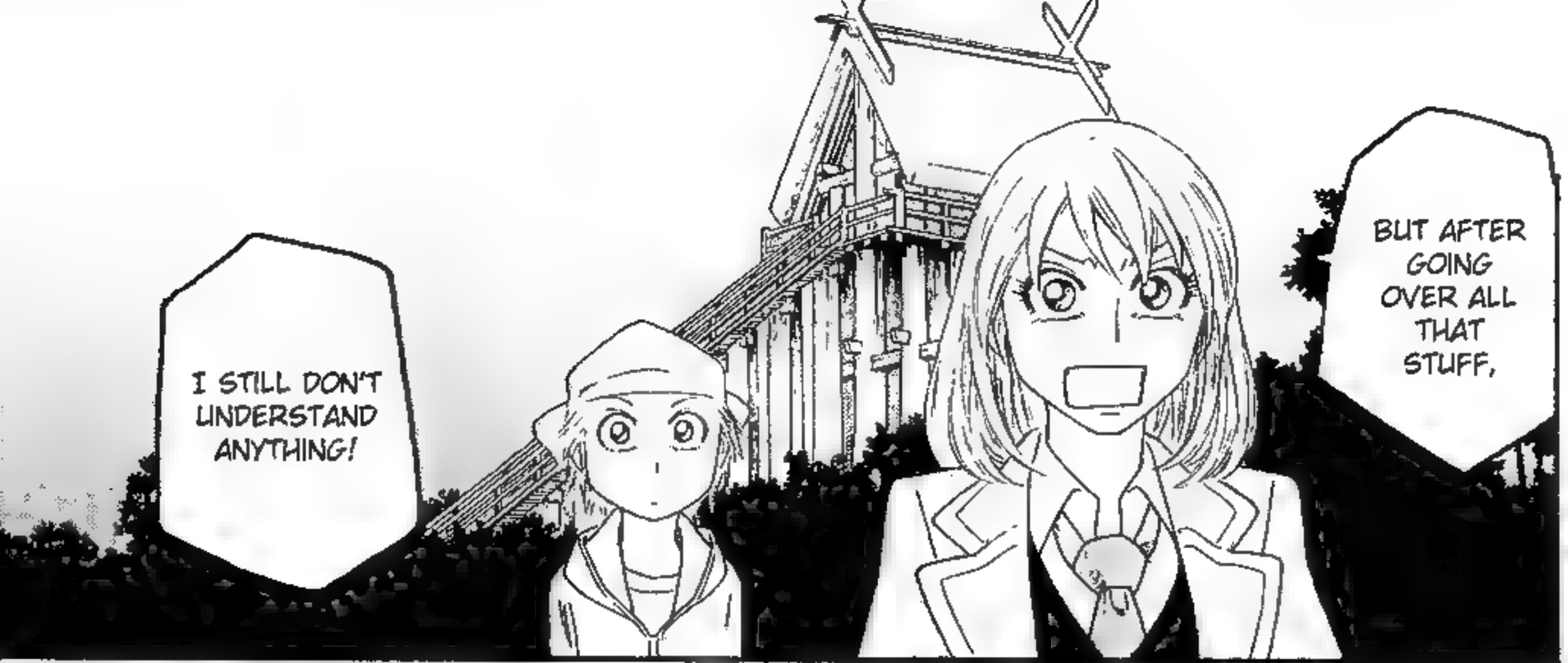


Military installations

Editor.
"There were others, like the army's Noborito Laboratory at Meiji University's Ikuta campus, and the navy's (omitted) Nagata subway at Keio University's Hiyoshi campus..."
Ishikawa.
"I just have room for one panel."

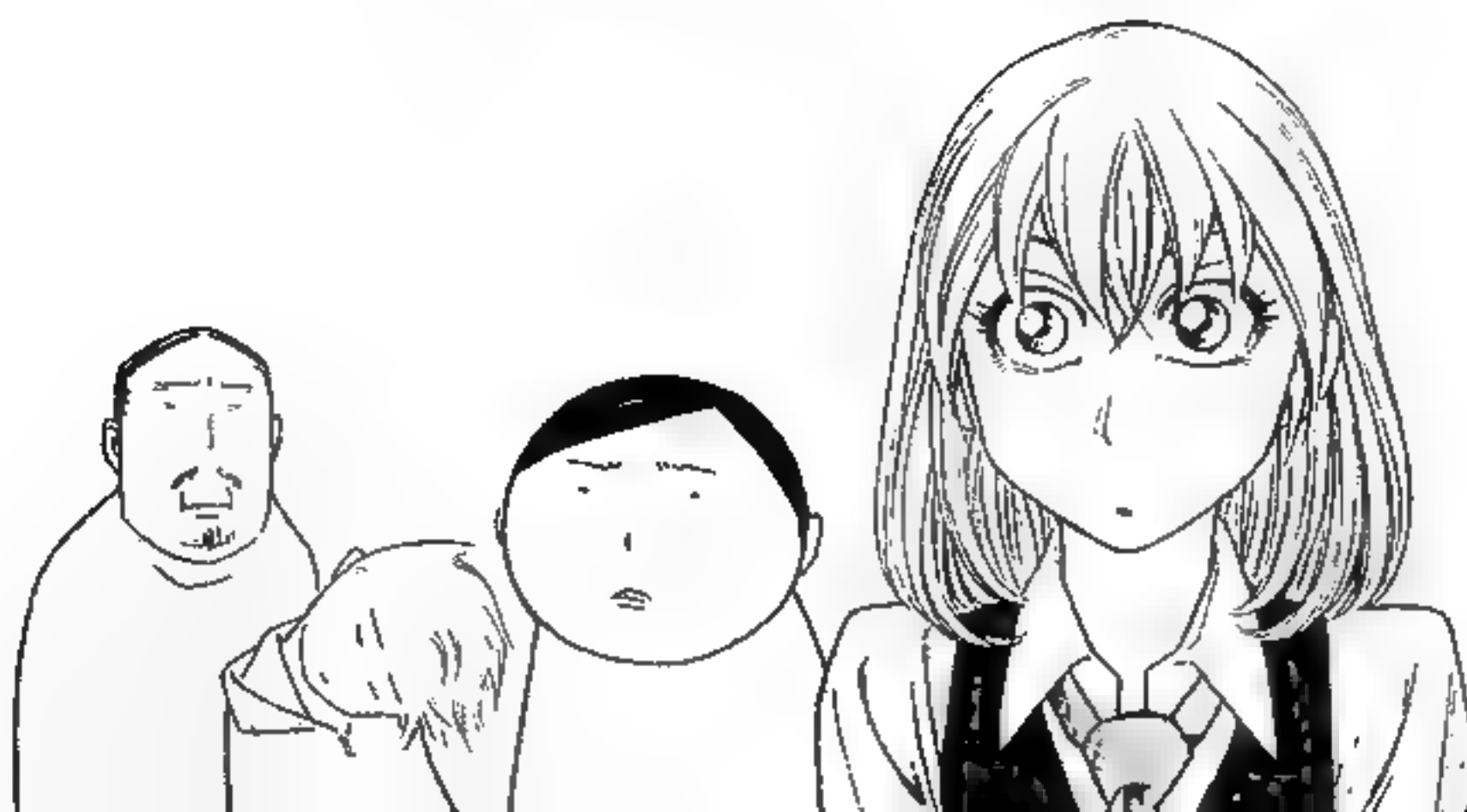








Kaoru Misato
He's surprisingly gentlemanly. There was also an innocent side to him in volume 6 (that's it for the endorsement).



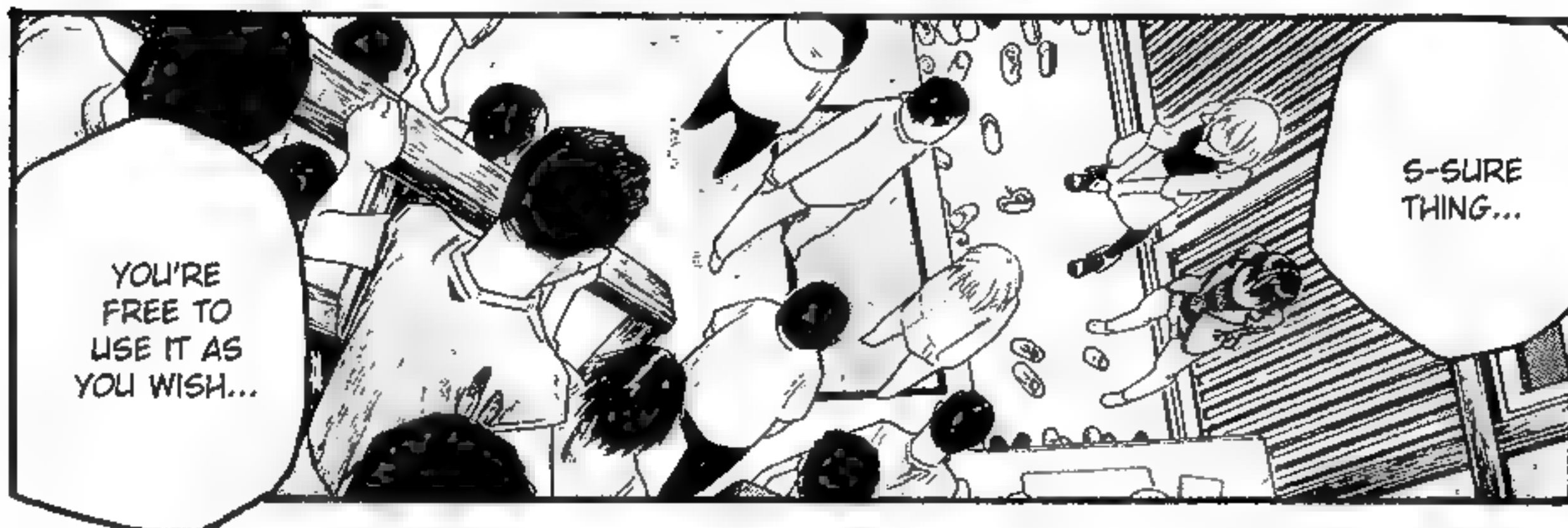


Autonomous dorm students
These guys were defeated early on during the Spring Festival and then formed a resistance. See volume 2 for the rest (ad)

THANKS FOR LETTING US USE IT!

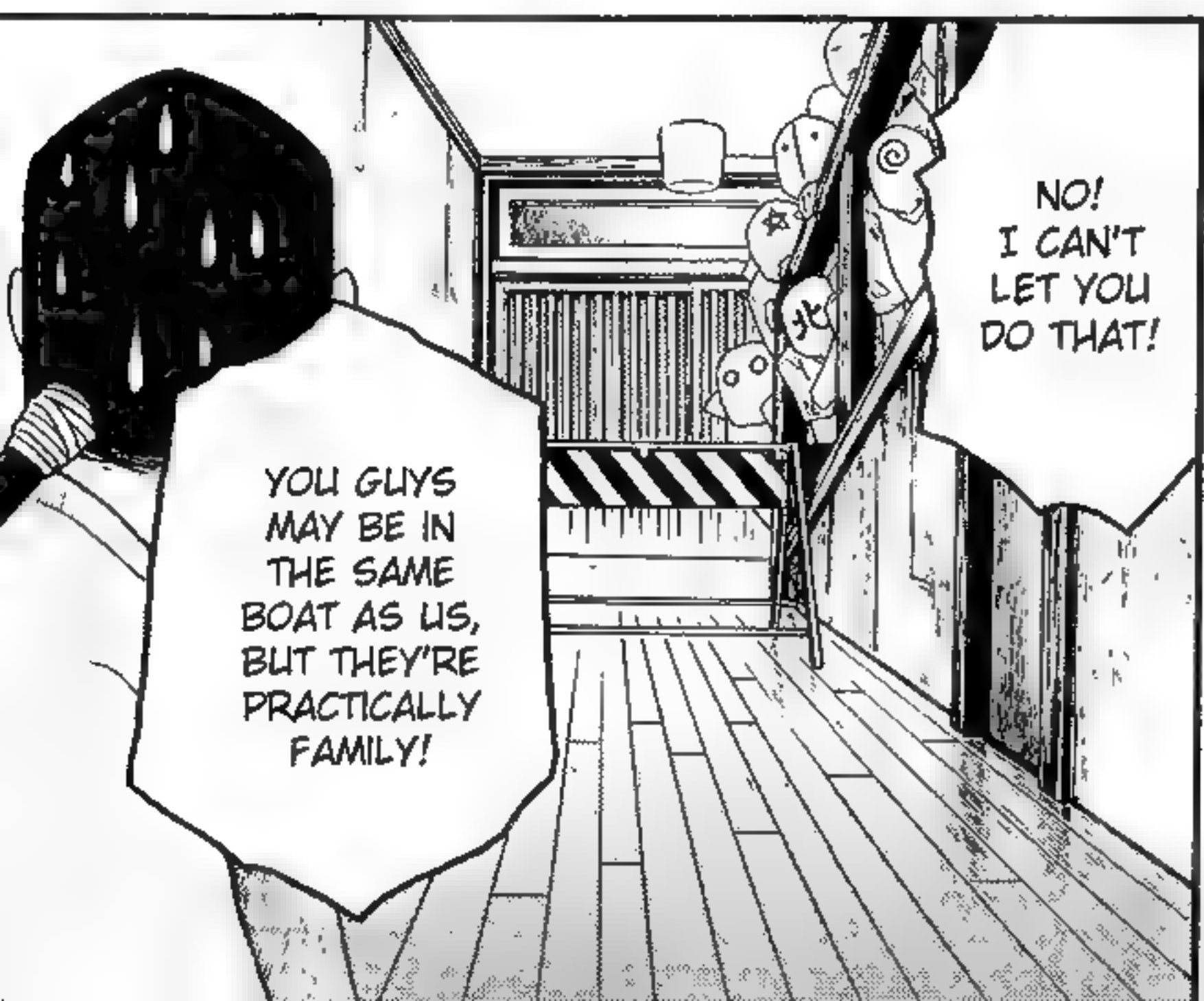


WE'RE HERE TO TAKE A BATH!



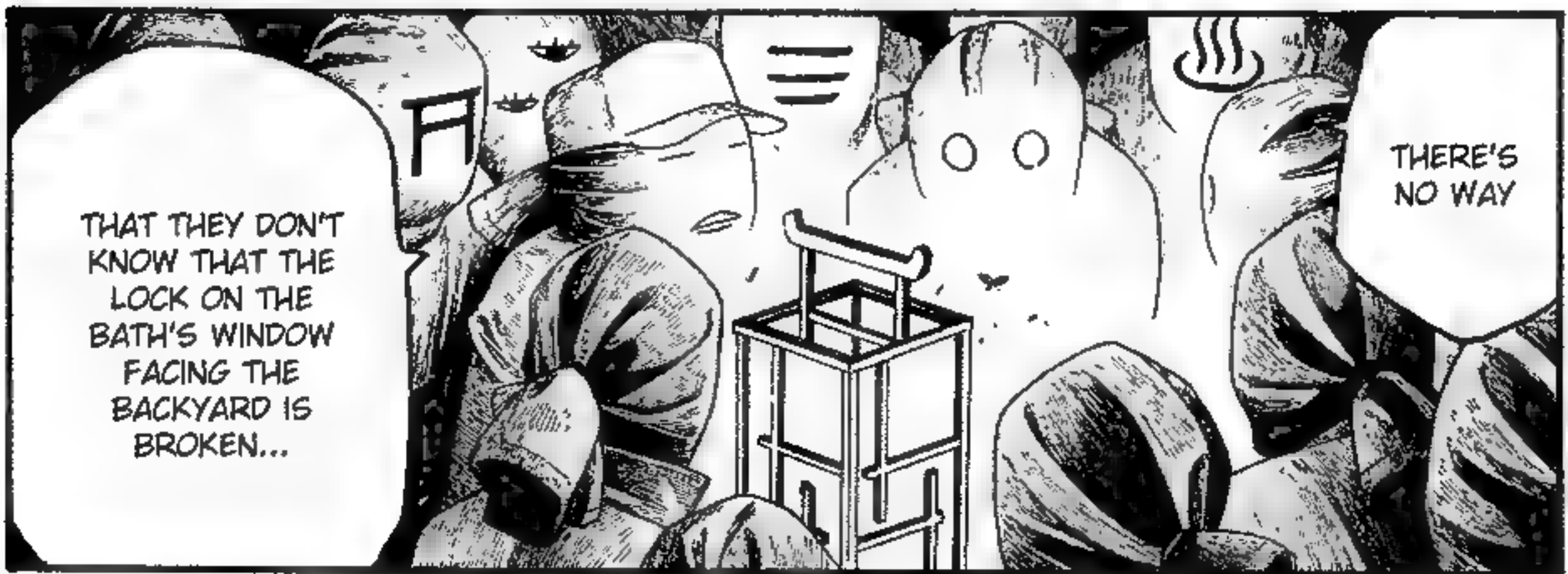
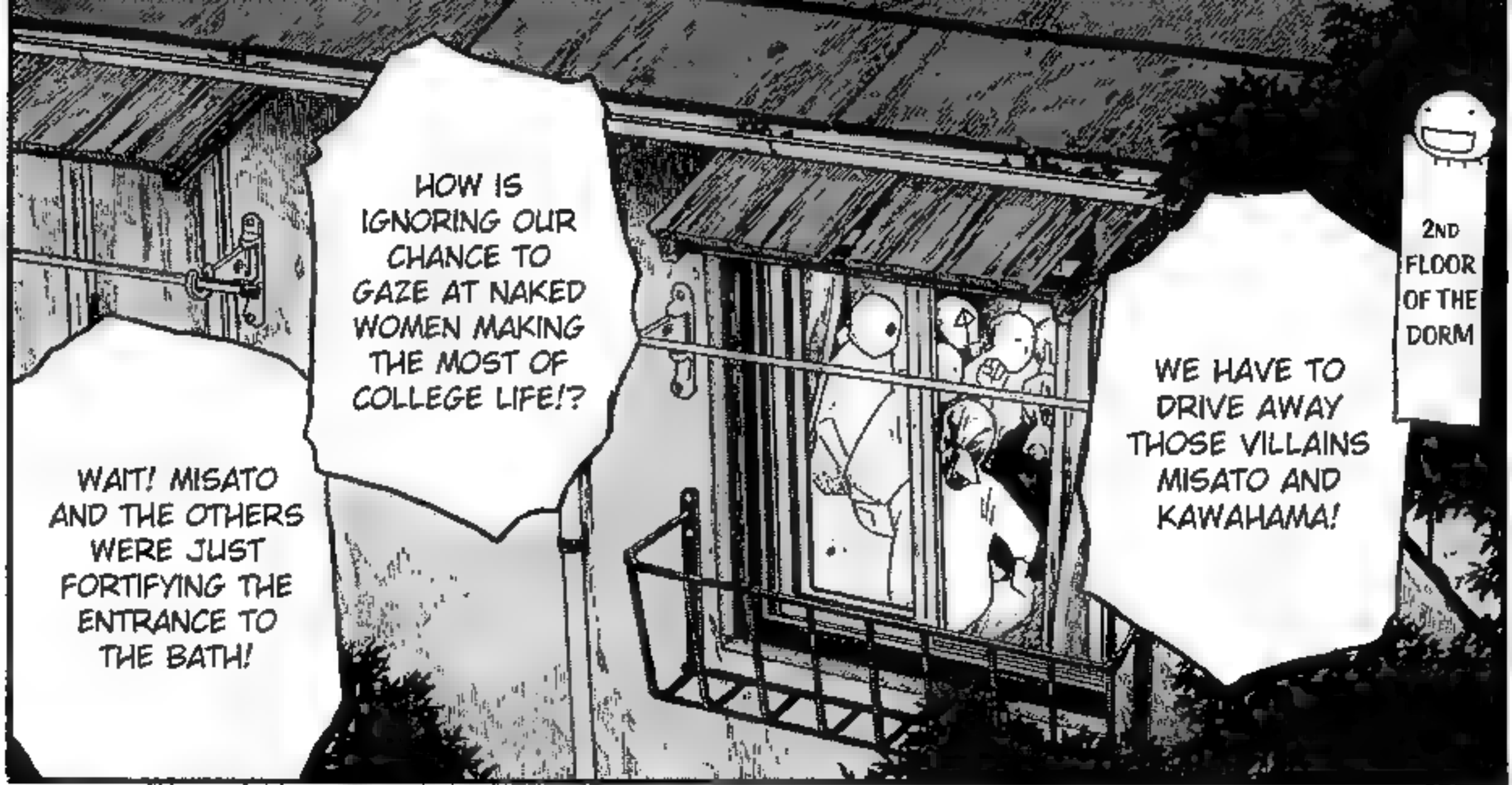
YOU'RE FREE TO USE IT AS YOU WISH...

S-SURE THING...



Sawaki's so cute.

All of the guys from the autonomous dorm resistance have shown up for the first time in a while (another ad).

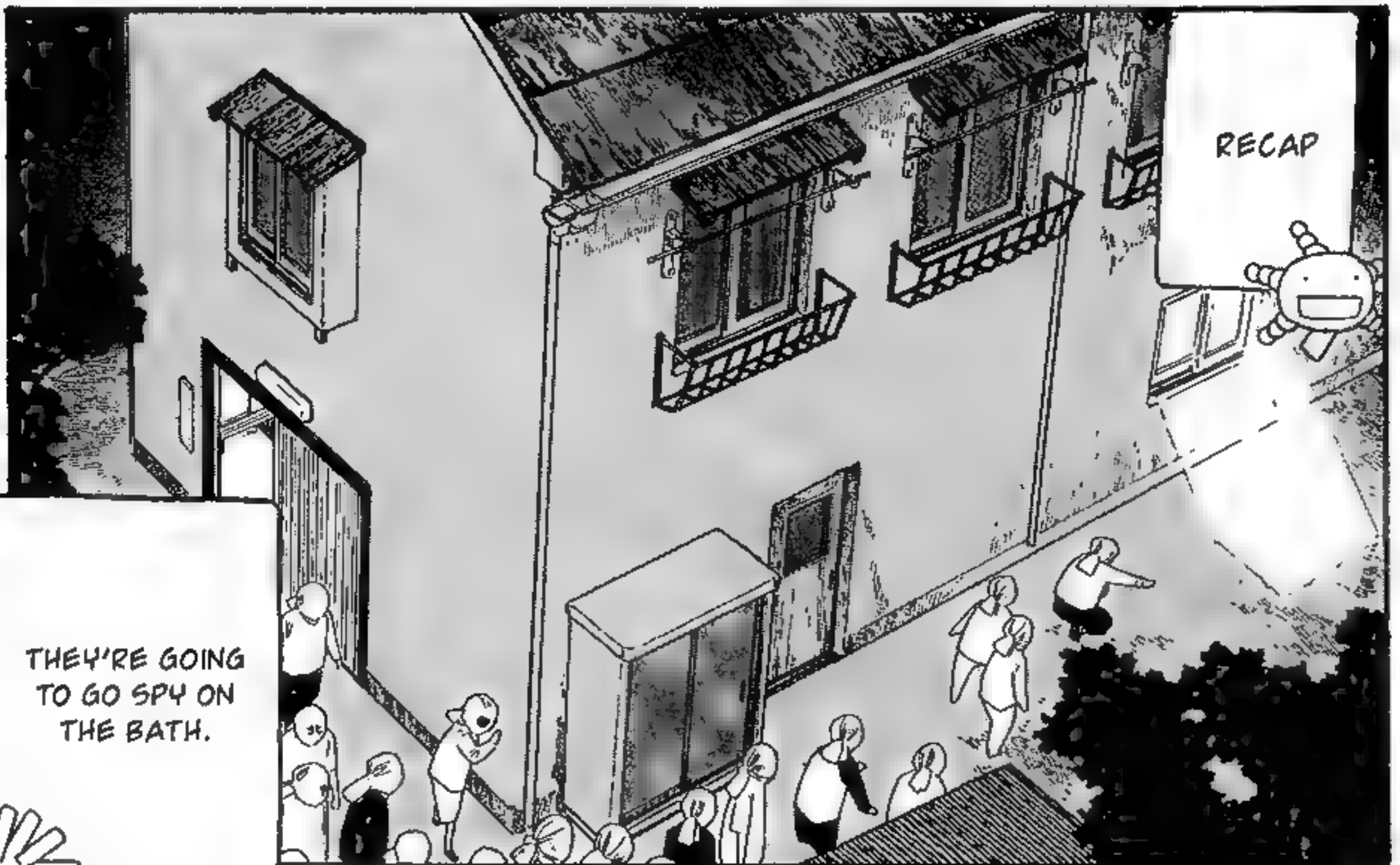
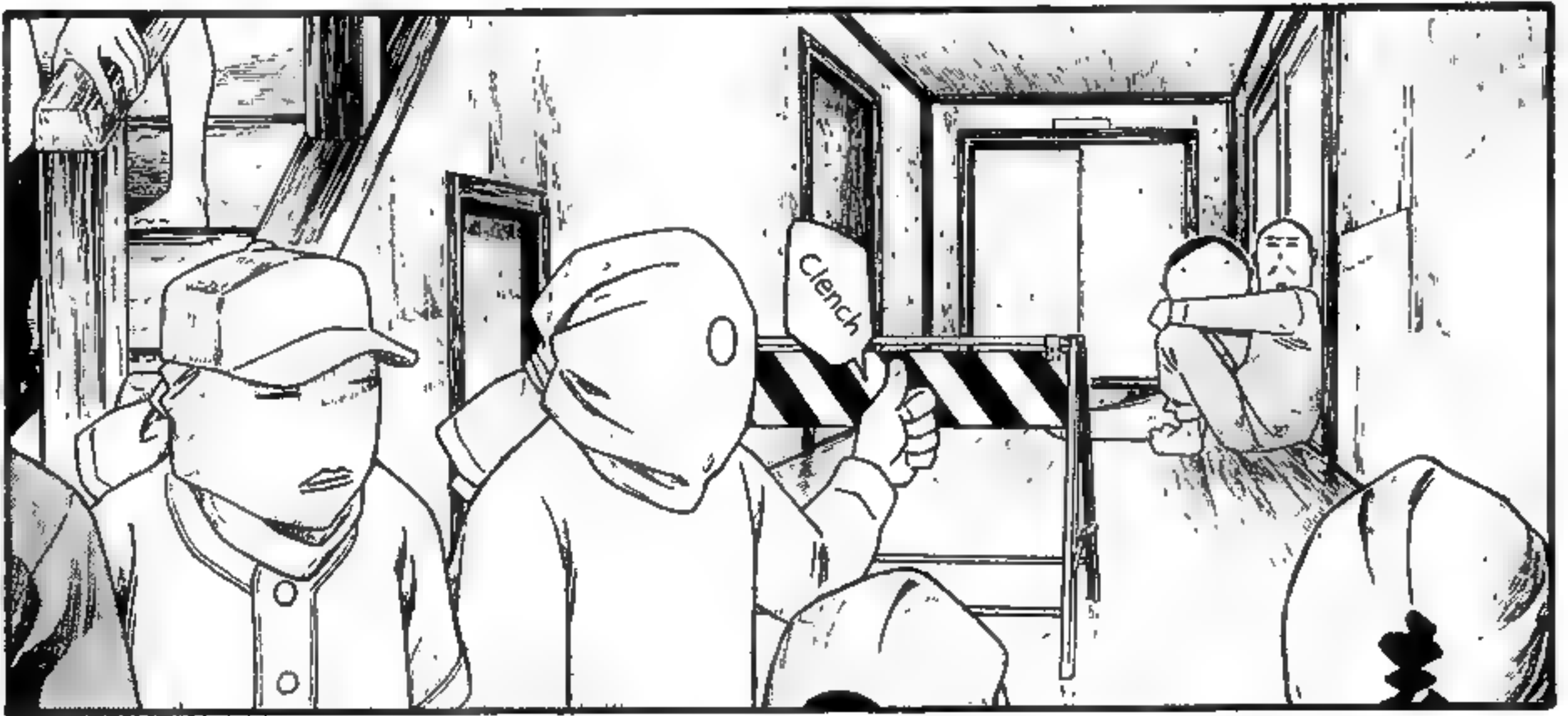




Hachimitsu Scans

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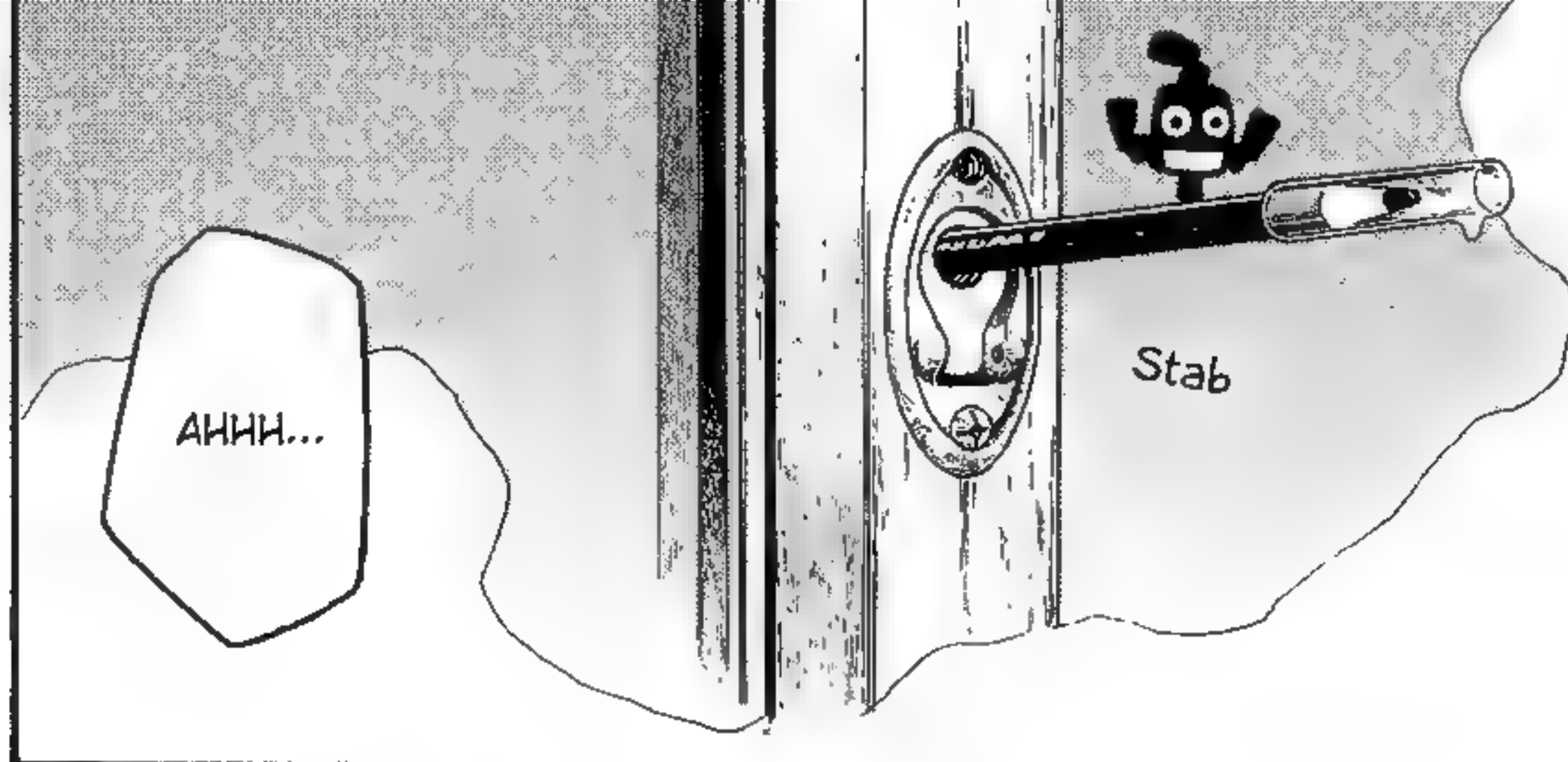
What is one of man's great ambitions?

THEY'RE GOING
TO GO SPY ON
THE BATH.

RECAP

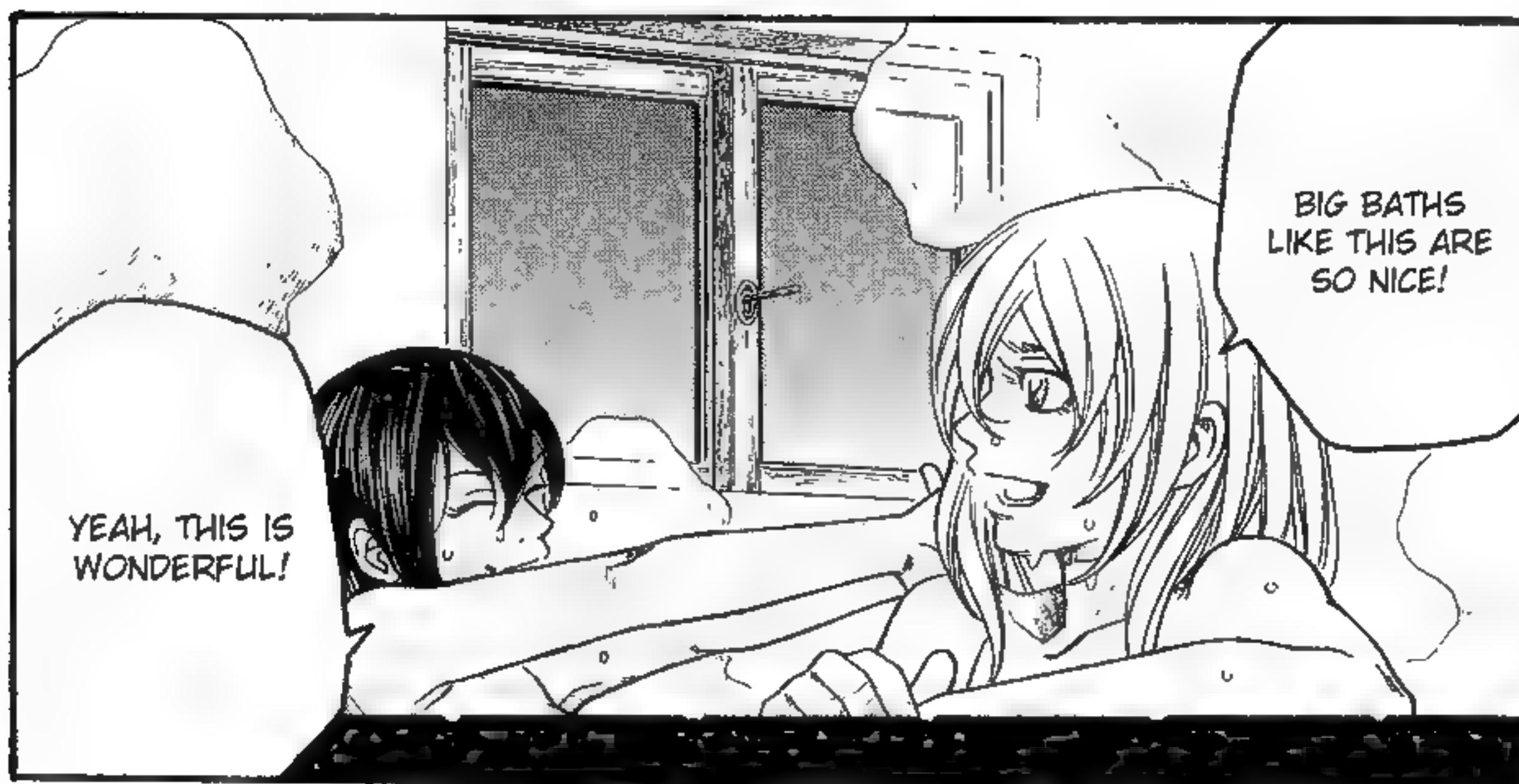
Autonomous dorm resistance
In response to requests,
they've regrouped.

Takuma Kawahama (round) & Kaoru Misato (goatee)
They're both second-years and they live in the autonomous
dorm on campus. By the way, this manga is fiction.



AHHH...

Stab



YEAH, THIS IS WONDERFUL!

BIG BATHS LIKE THIS ARE SO NICE!



C.
trichoides
This is black mold
Ah, the window glass is fogged up from the heat

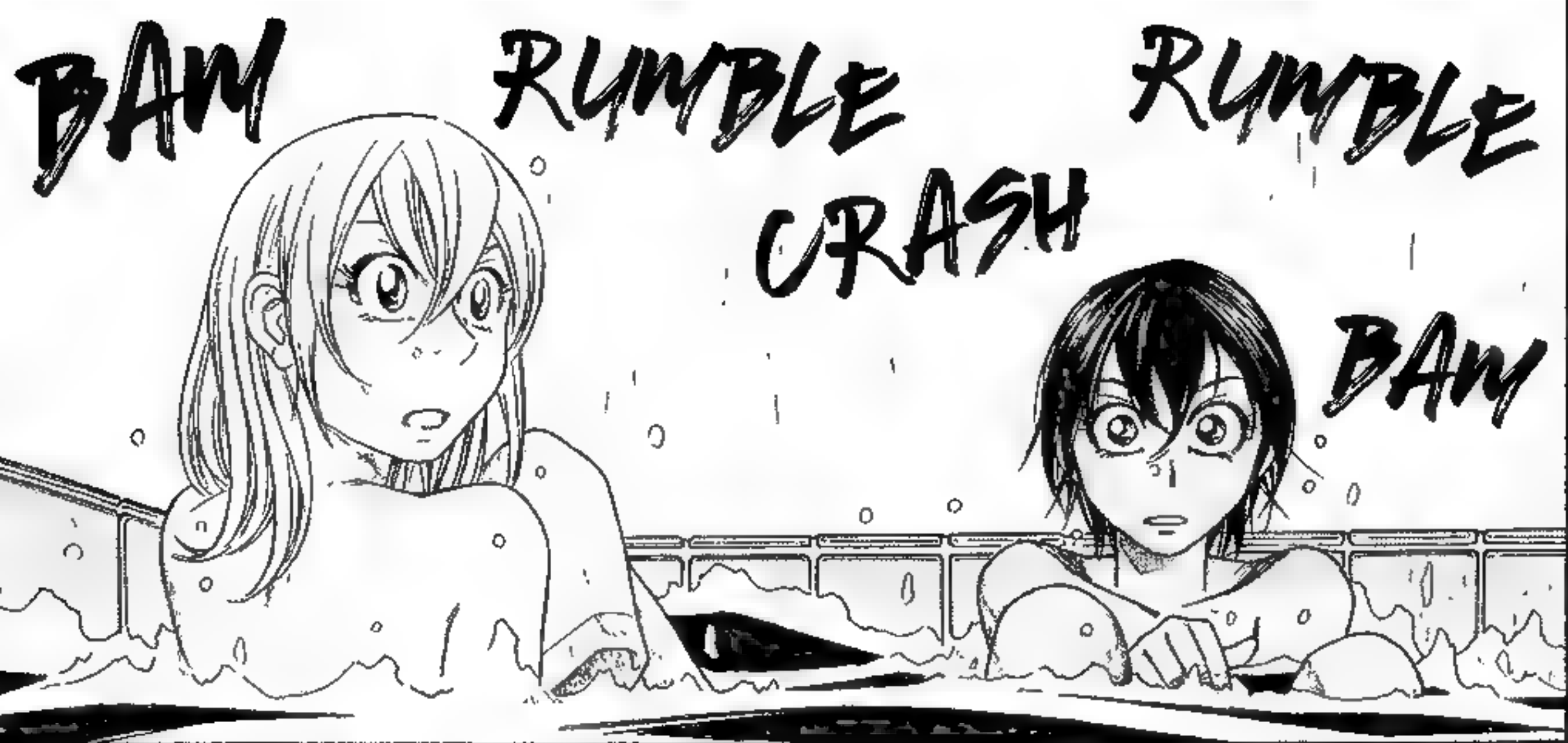


AND THEY EVEN REFILLED THE BATH FOR US. WHAT NICE GUYS!

EVEN THOUGH ONLY GUYS USE IT, IT'S PRETTY CLEAN!

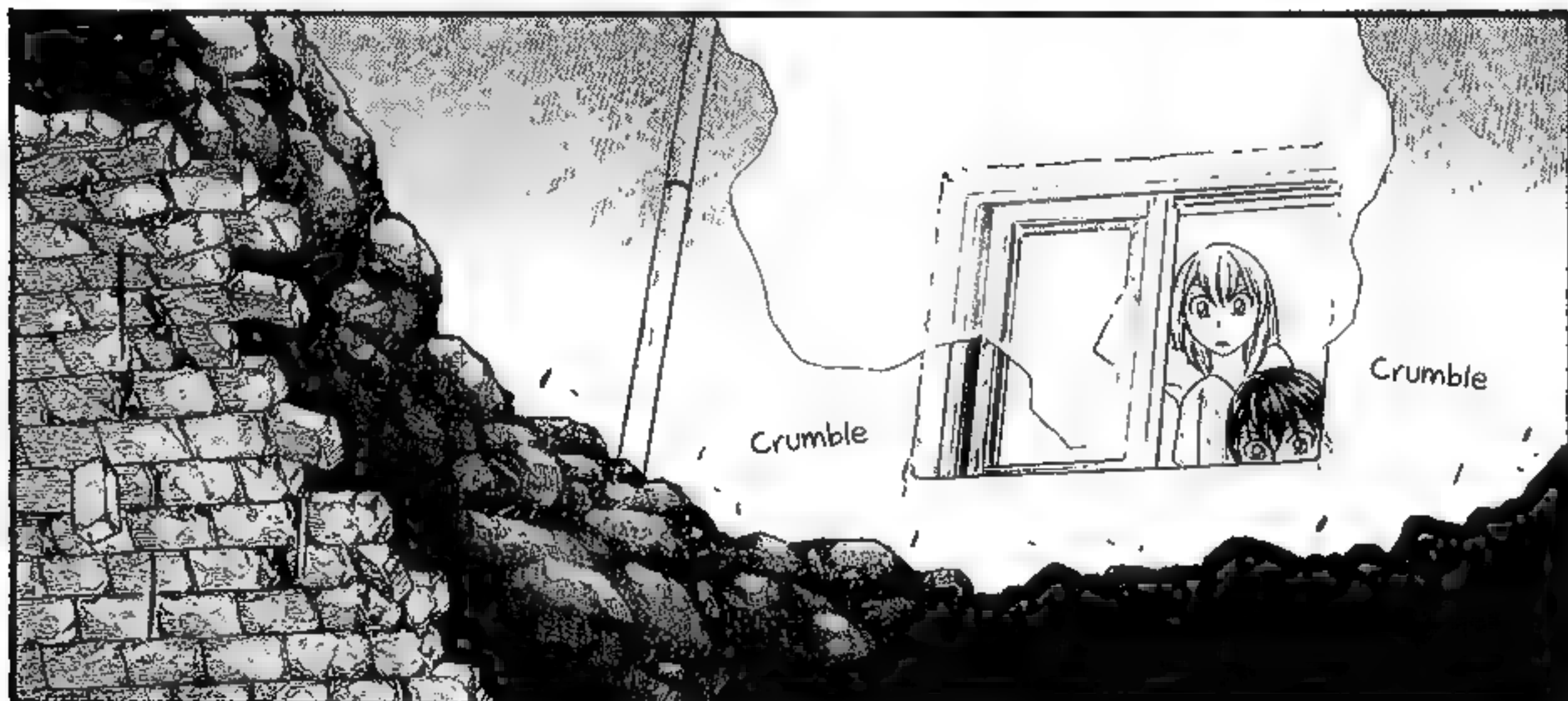


Yuu Kaneshiro (black) & Hazuki Oikawa (white)
Oikawa is a first-year, but Kaneshiro works at an Okinawan farm affiliated with a certain agricultural university, so she should be several years older than Oikawa.



CH. 82: OIKAWA PRETENDS







BESIDES, IS THIS BUILDING GONNA BE OKAY?

LET'S ALL FILL IT IN TOMORROW MORNING.

IT'S ALMOST AS IF YOU GUYS DIDN'T GO OUT THERE TO SPY ON THEM.



IF MISATO AND KAWAHAMA DIDN'T DIG THAT HOLE, THEN WHAT THE HELL IS THAT?

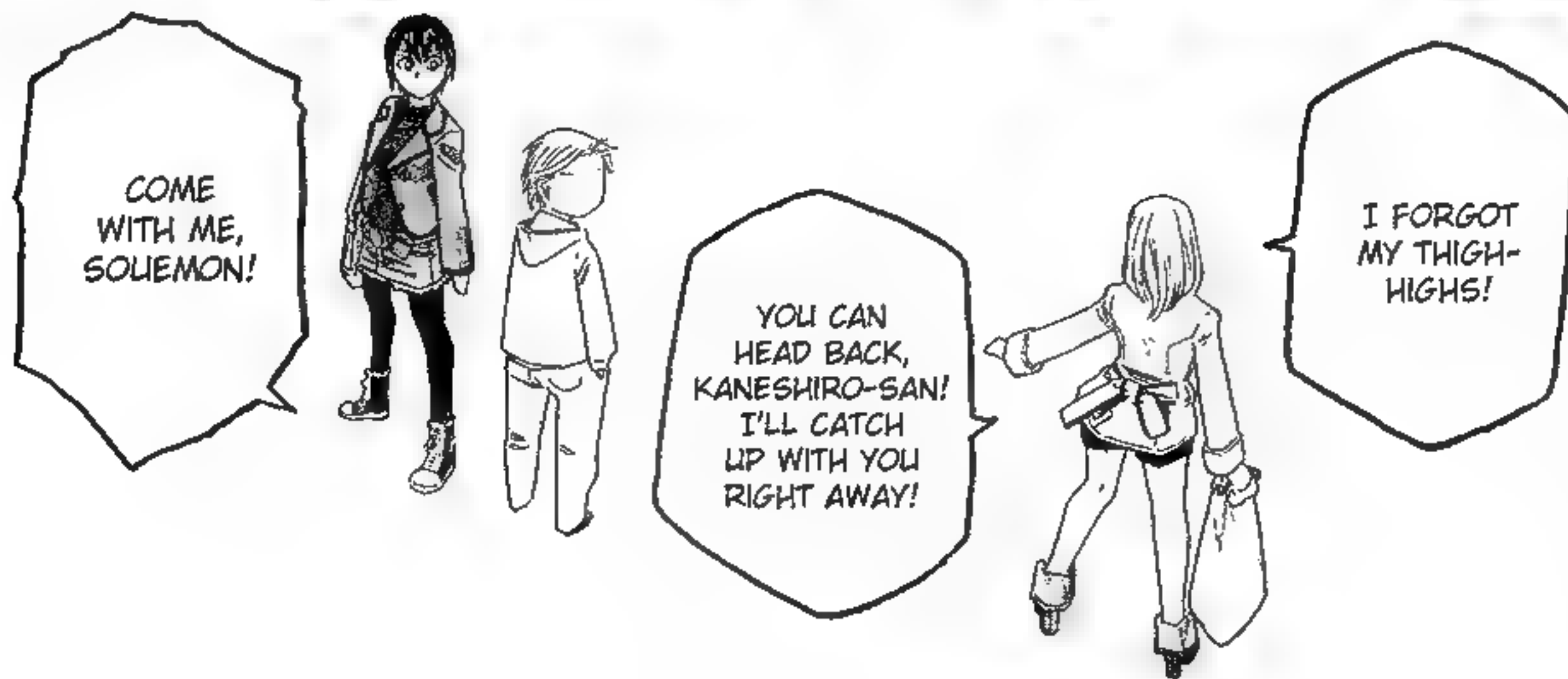
BESIDES, ISN'T THIS BAD? IF THE SCHOOL SEES THAT, WHAT ARE THEY GONNA SAY TO US?



WHAT?

HM?

AH!



COME WITH ME, SOLEIMON!

YOU CAN HEAD BACK, KANESHIRO-SAN! I'LL CATCH UP WITH YOU RIGHT AWAY!

I FORGOT MY THIGH-HIGHS!

Tadayasu Sawaki
He's the main character. By the way, the following may be unnecessary, but when a boss who normally casually addresses subordinates refers to someone with "kun", it's when there's a deeper meaning attached. The editor wrote th s.



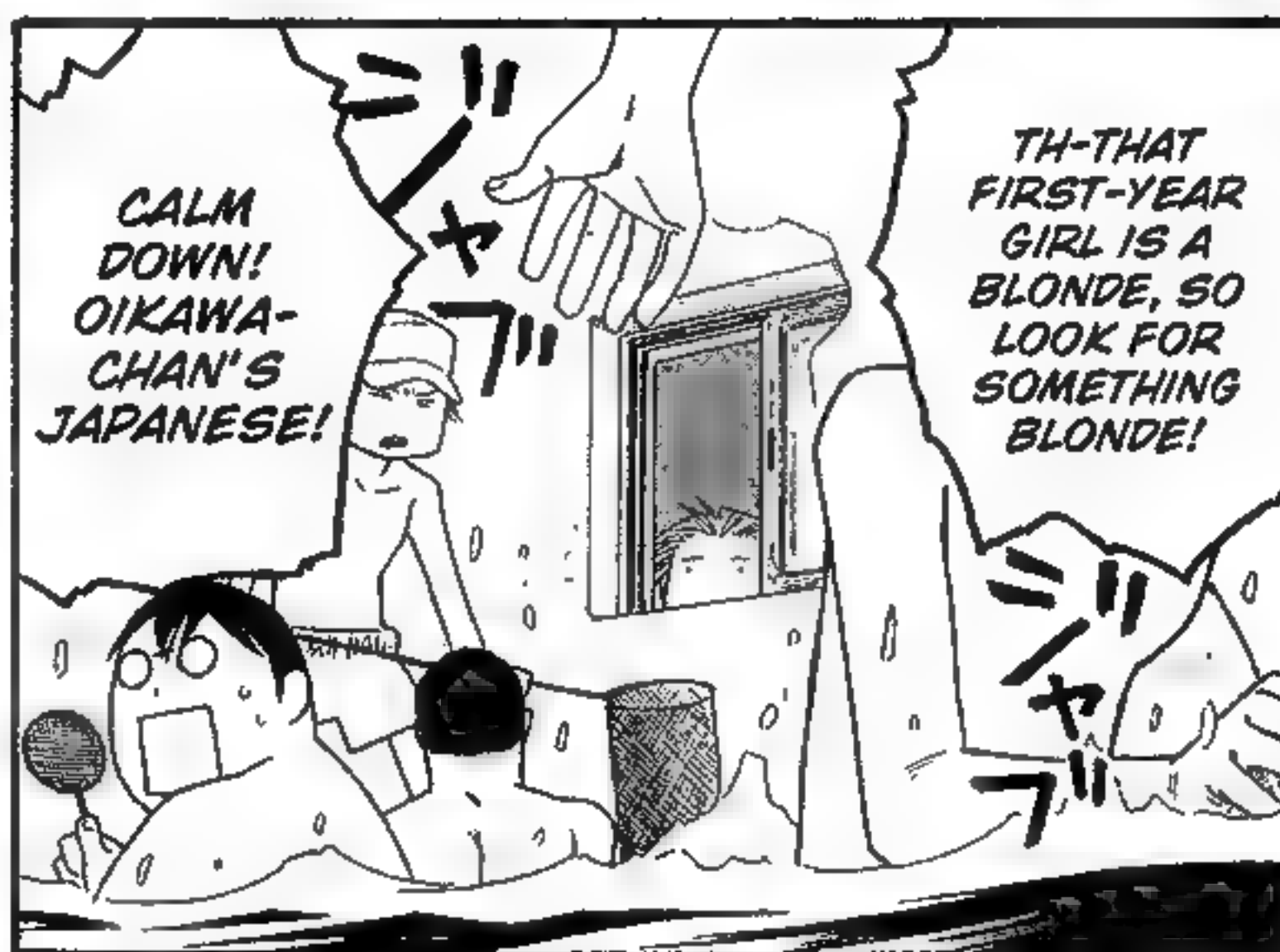
Thigh-highs
This is short for thigh-high socks.



ALL OF YOU UNDERSTAND WHY WE SWITCHED OUT THE BATH WATER, RIGHT!?

I WON'T SAY WHAT, BUT JUST LOOK FOR IT!

SEARCH FOR IT!



CALM DOWN! OIKAWA-CHAN'S JAPANESE!

TH-THAT FIRST-YEAR GIRL IS A BLONDE, SO LOOK FOR SOMETHING BLONDE!



I FEEL LIKE I CAN SMELL SOMETHING NICE!

DON'T LET MISATO OR KAWAHAMA KNOW! WE'LL GET IN TROUBLE IF THEY TELL SOMEONE!

Rattle

Waa!

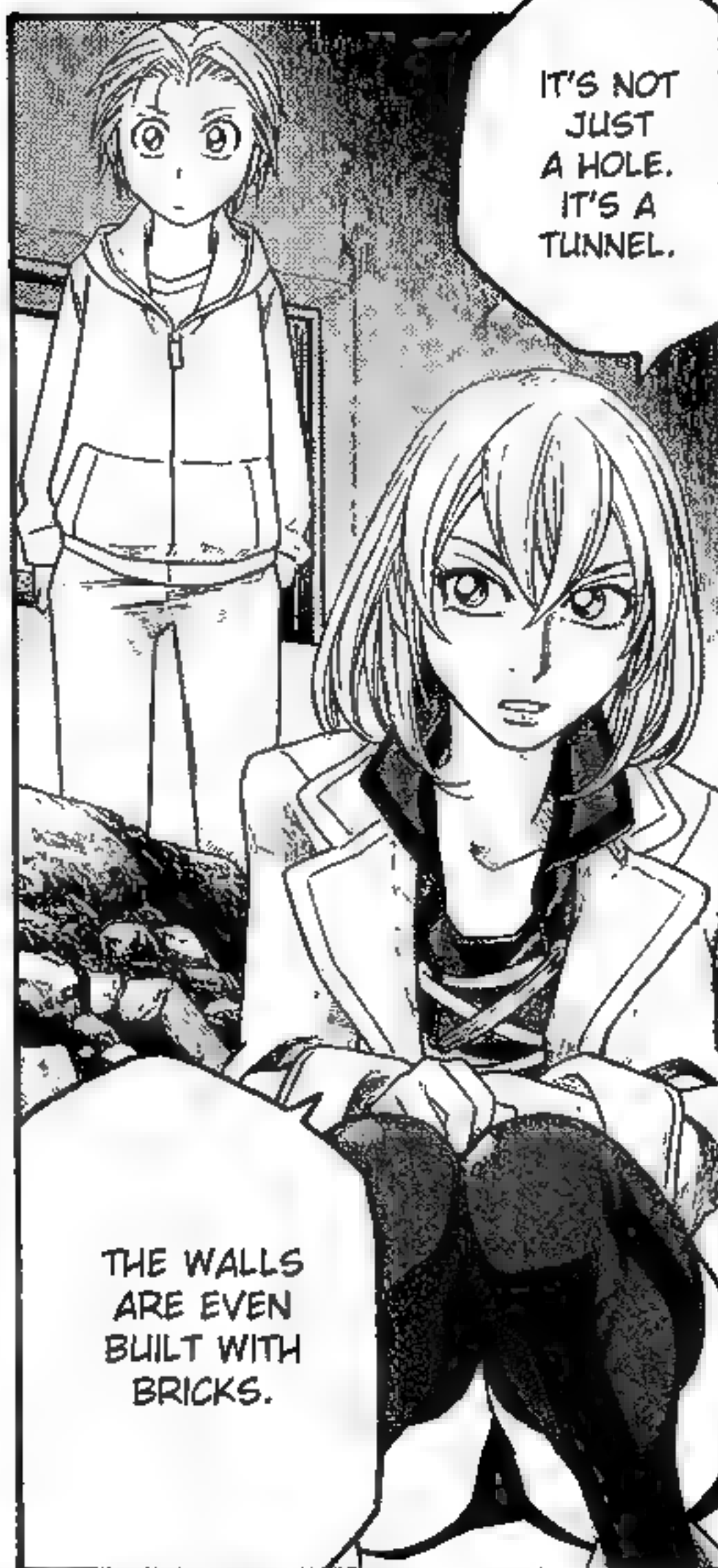
Waa!

Rattle



IF WE'RE
GONNA
INVESTIGATE,
THEN IT HAS
TO BE NOW!

THEY SAID
THEY'RE
GONNA FILL
THIS UP IN
THE MORNING,
RIGHT?



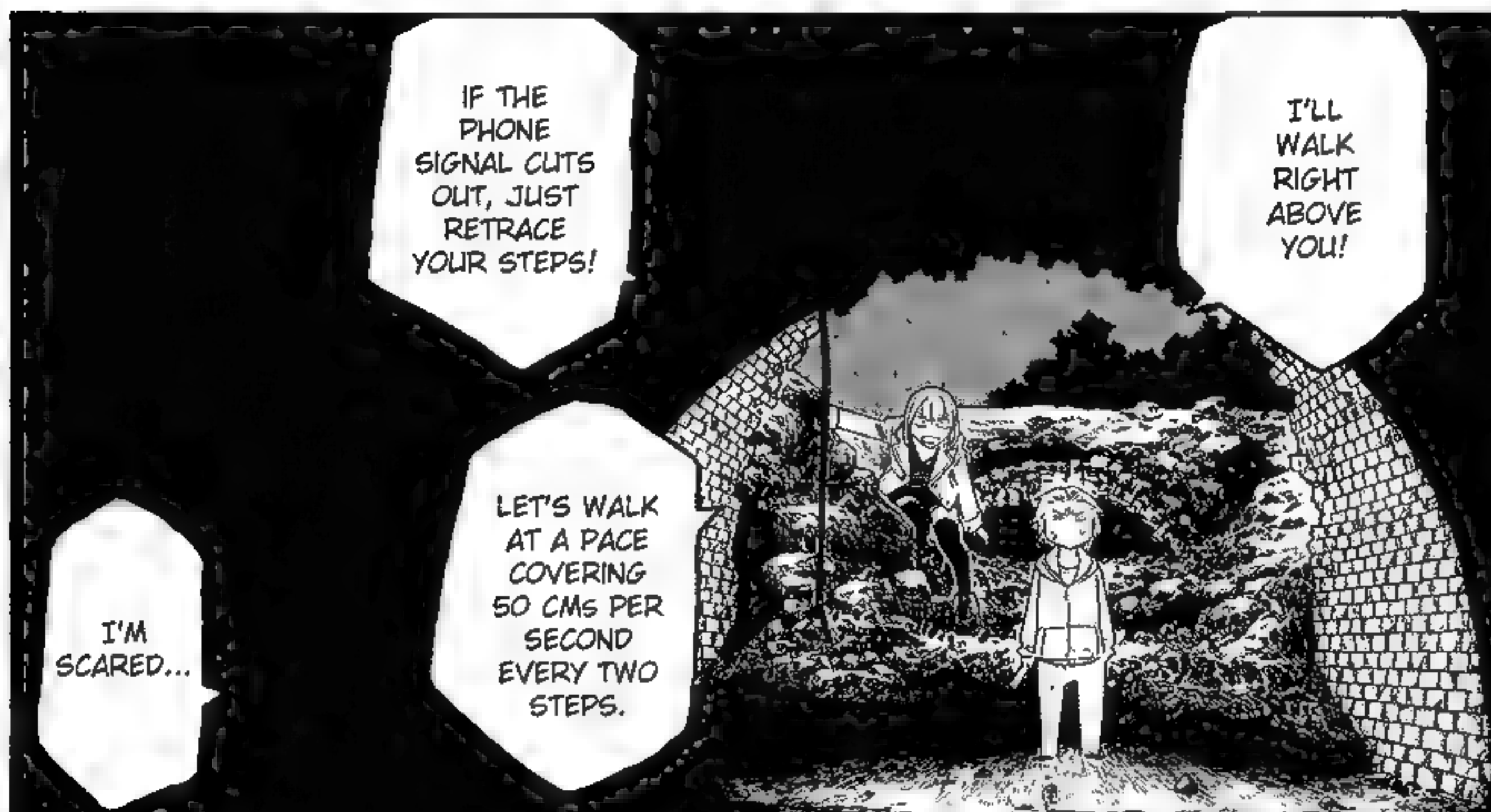
IT'S NOT
JUST
A HOLE.
IT'S A
TUNNEL.

THE WALLS
ARE EVEN
BUILT WITH
BRICKS.



GO GET A
FLASHLIGHT!

SAWAKI-
KUN,

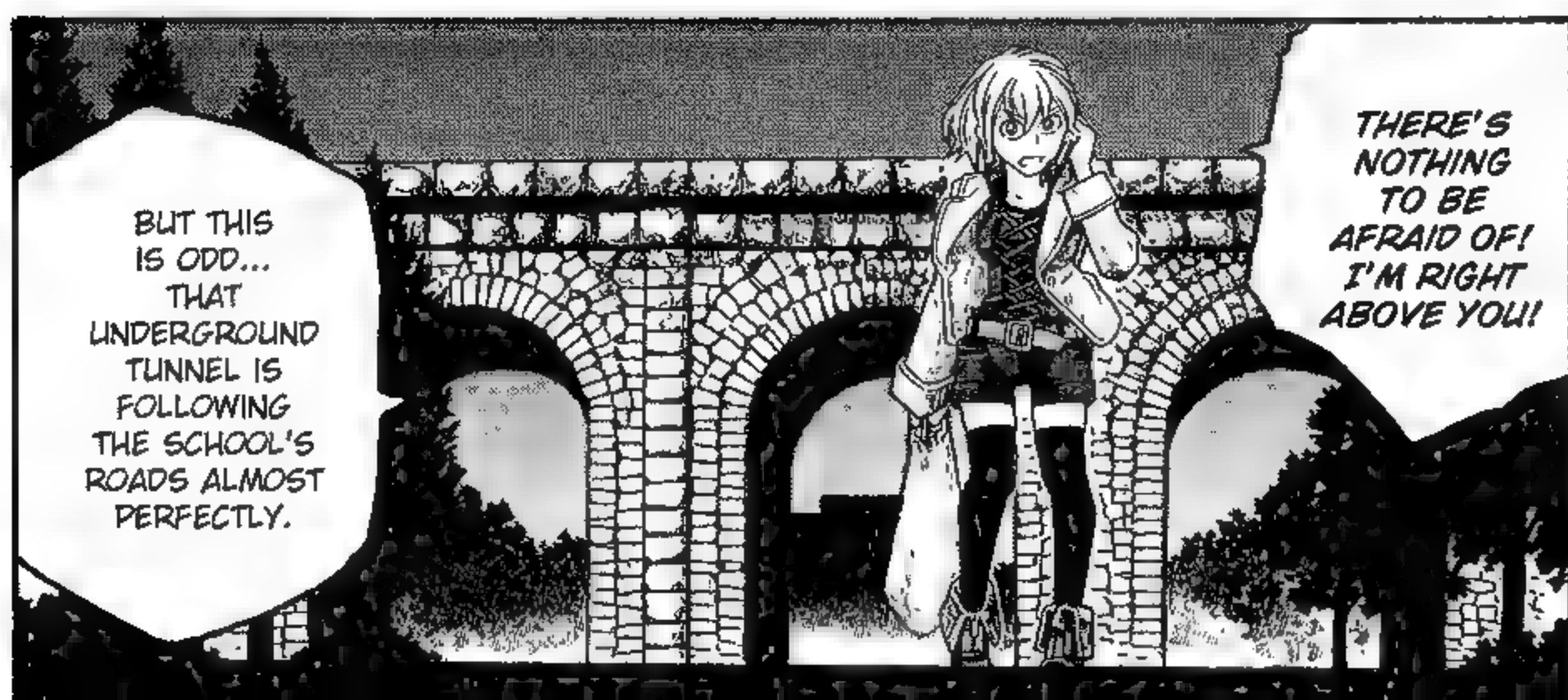


IF THE
PHONE
SIGNAL CUTS
OUT, JUST
RETRACE
YOUR STEPS!

I'LL
WALK
RIGHT
ABOVE
YOU!

I'M
SCARED...

LET'S WALK
AT A PACE
COVERING
50 CMS PER
SECOND
EVERY TWO
STEPS.





HOW CAN
YOU BE
SURE?

HUH?



WHAT?

ONLY SOIL
MICROBES
ARE DOWN
HERE.



Gaaaah!

AH! WELL,
IF SOMEONE
WAS USING IT,
WOULDN'T
THERE BE
LIGHTS?

WHOA! A
PUDDLE!



BUT IF THIS
WAS A MILITARY
INSTALLATION
LIKE I THOUGHT,
IT'S JUST TOO
SHALLOW TO
DEFEND AGAINST
AIRCRAFT.

WATCH OUT
FOR ANIMALS

BESIDES, IF IT
WAS USED AS
AN AIR-RAID
SHELTER, IT
SHOULD BE
DEEPER TO STOP
THE SHOCK
WAVE.



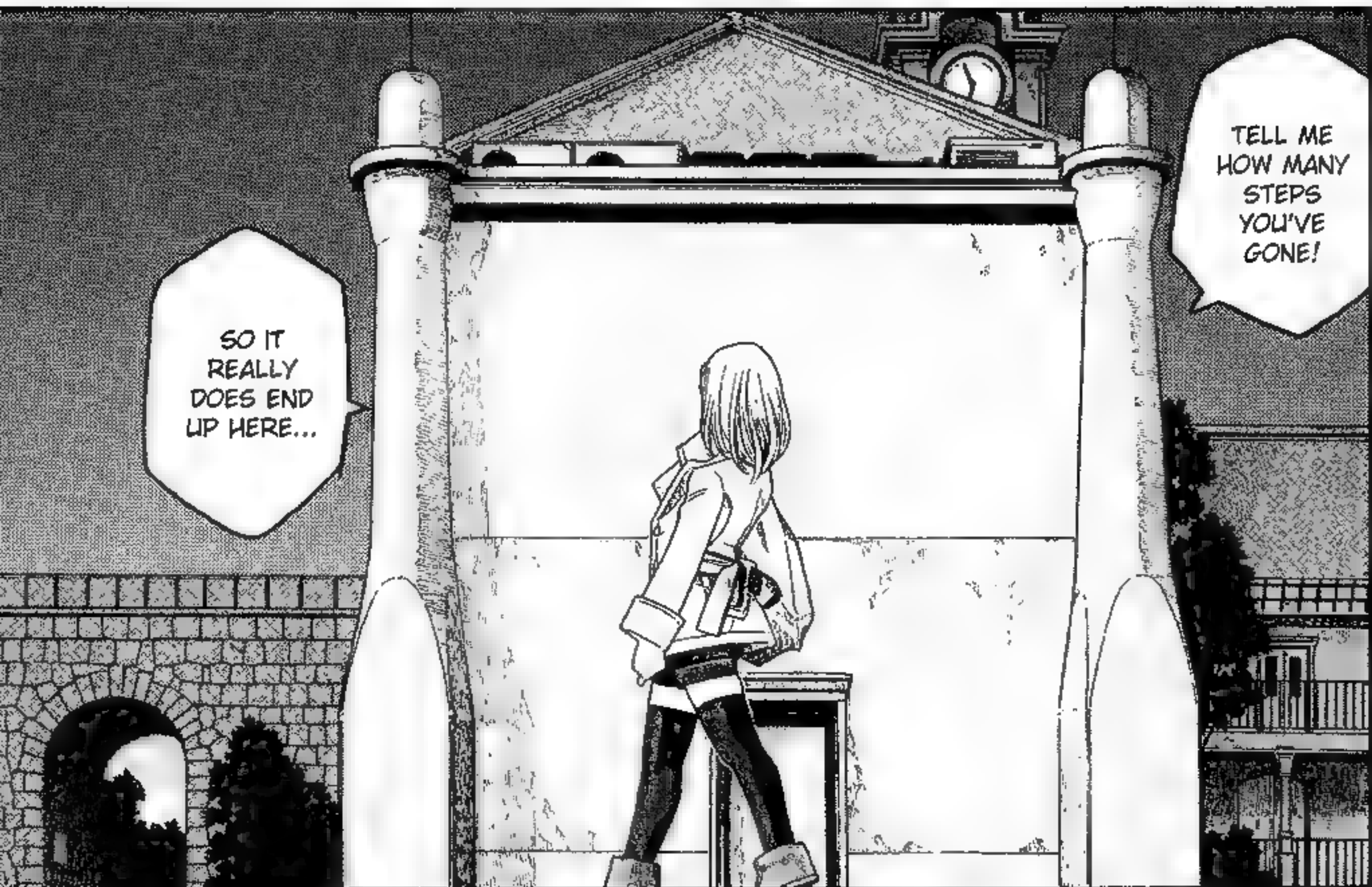
I DON'T
THINK THIS
PLACE IS
RELATED
TO THAT.

THERE
ISN'T ANY
SIGN THAT
ANYONE'S
USING IT
EVEN NOW.



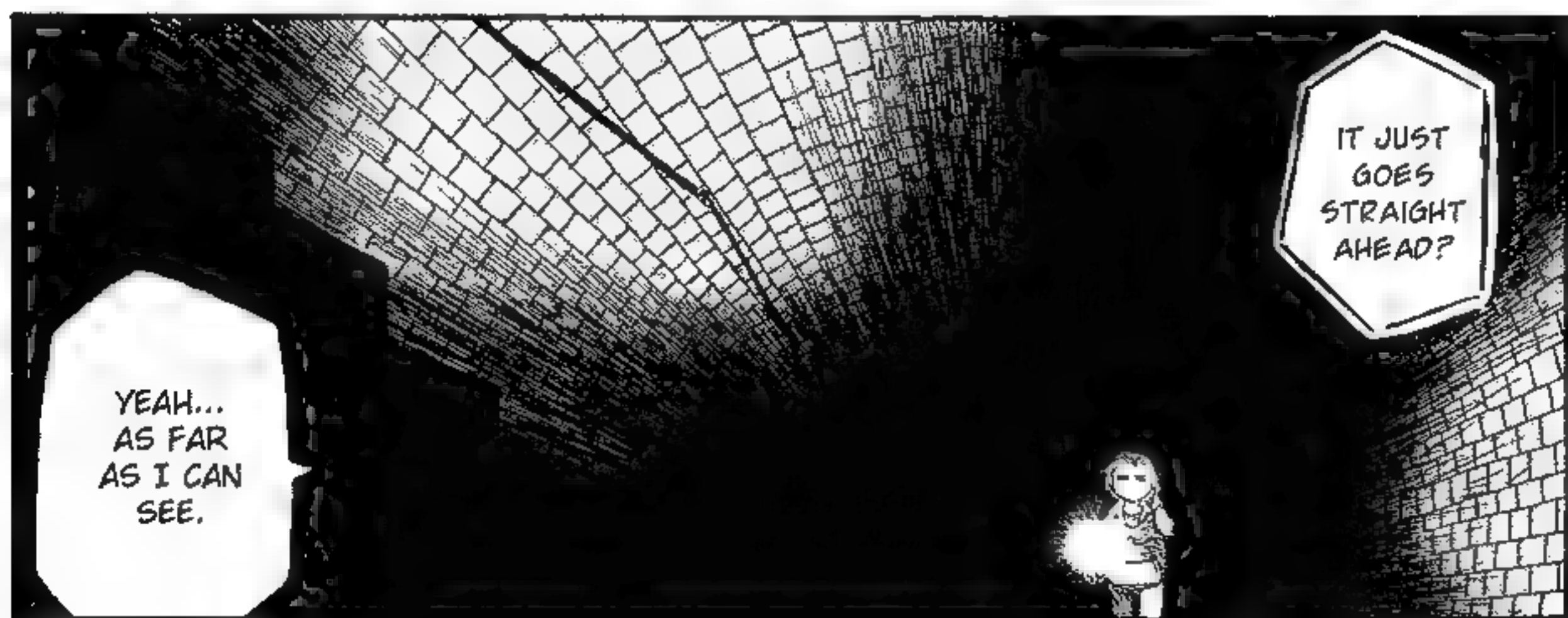
THERE'S
A BUILDING,
SO WE'LL GET
A LITTLE OUT
OF SYNC.

STOP,
SAWAKI-
KUN!



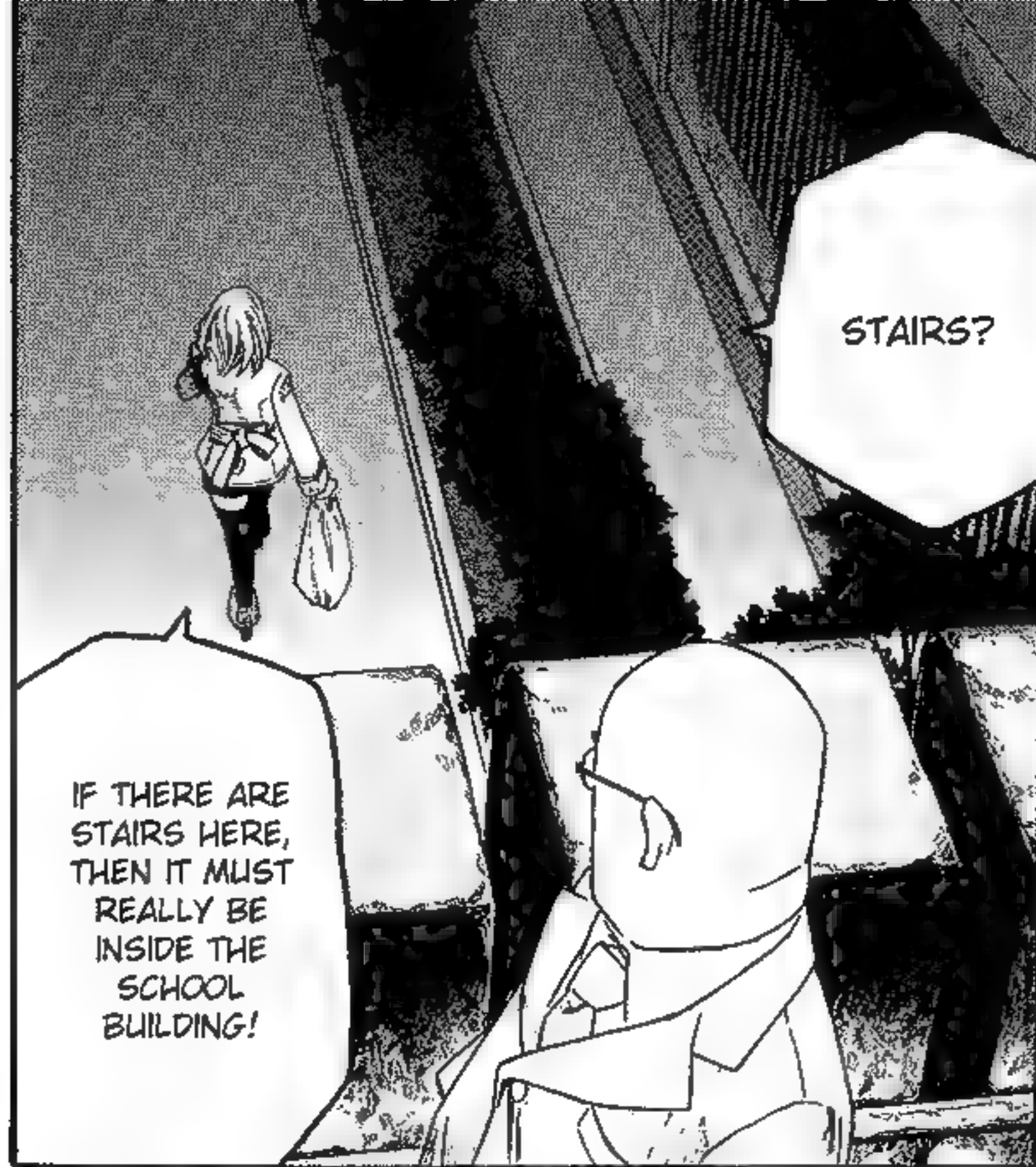
SO IT
REALLY
DOES END
UP HERE...

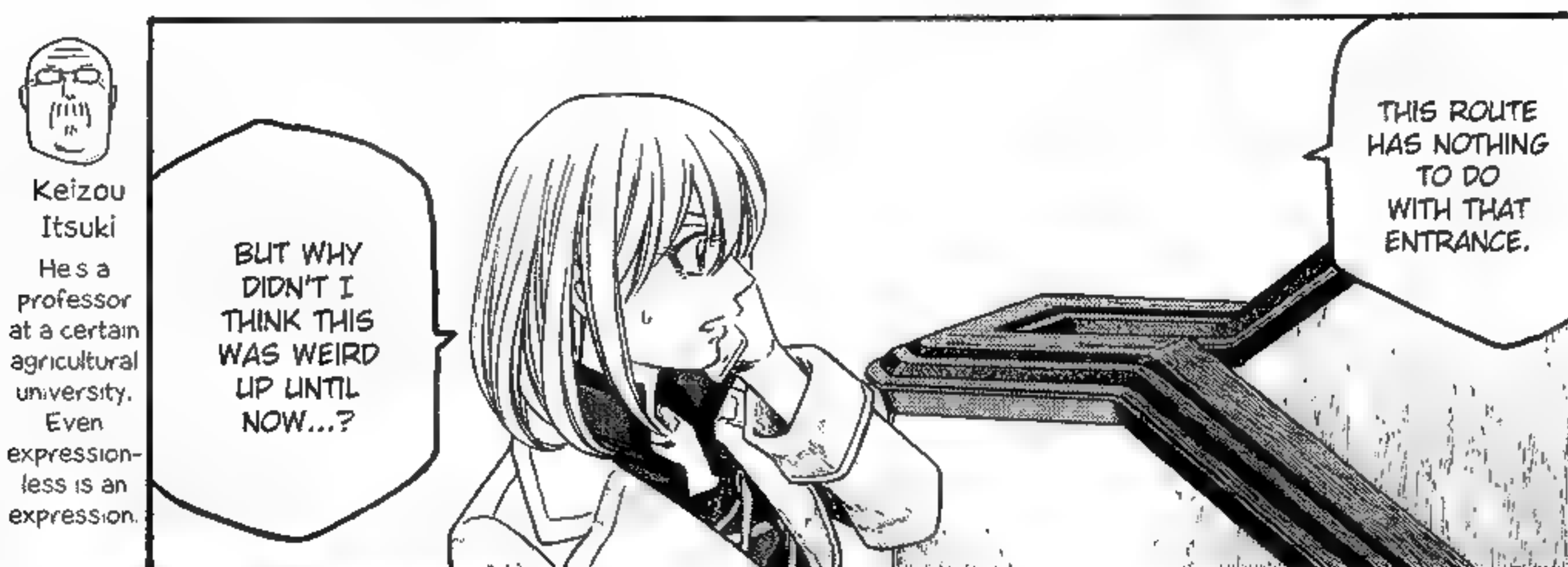
TELL ME
HOW MANY
STEPS
YOU'VE
GONE!

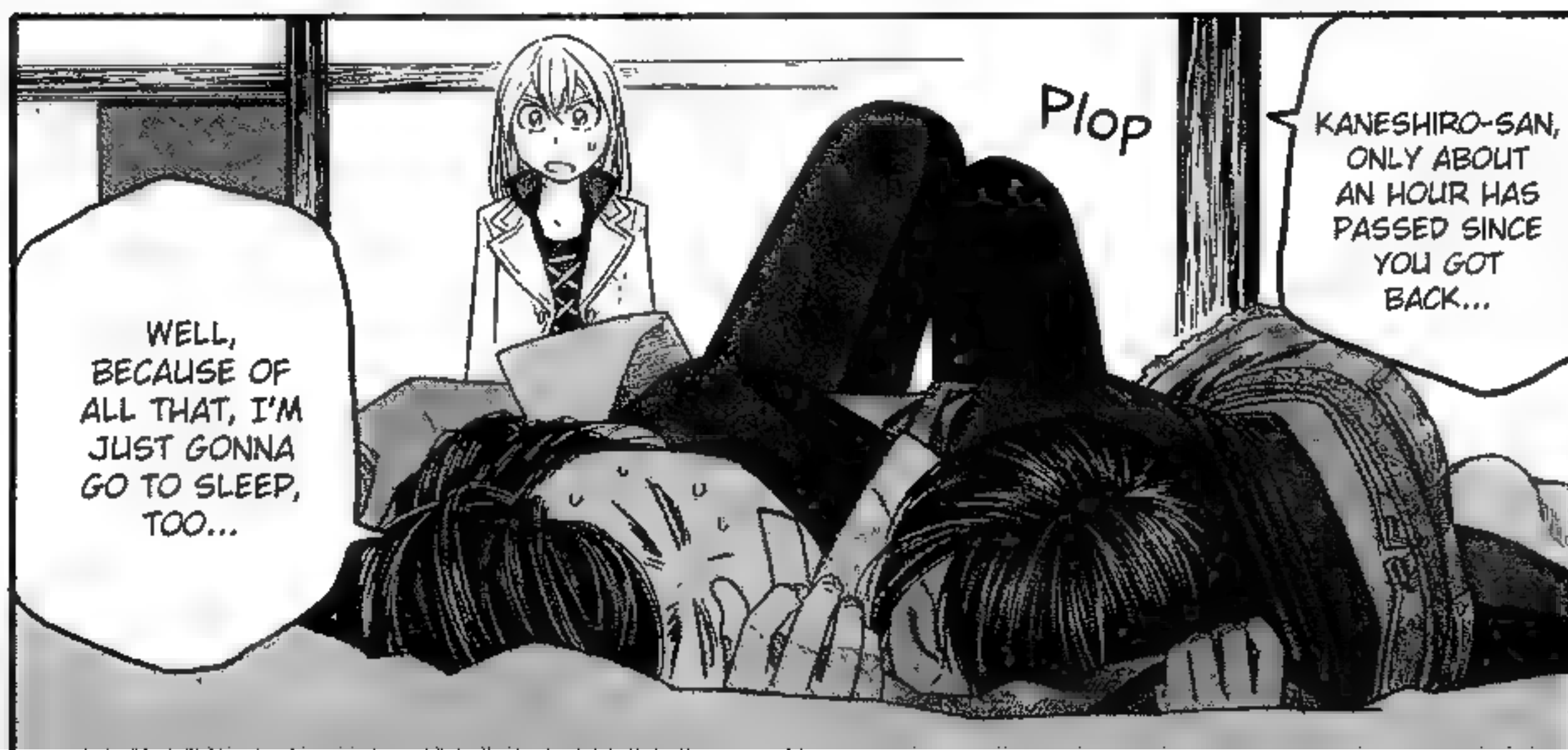


YEAH...
AS FAR
AS I CAN
SEE.

IT JUST
GOES
STRAIGHT
AHEAD?









ARE THE
OTHERS
ASLEEP?

THAT'S
FRIGHT-
ENING...



THAT'S GREAT!
IT'S MY SHIFT,
SO THAT'D
REALLY HELP
ME OUT!

WOW!
COULD
YOU?

Clap



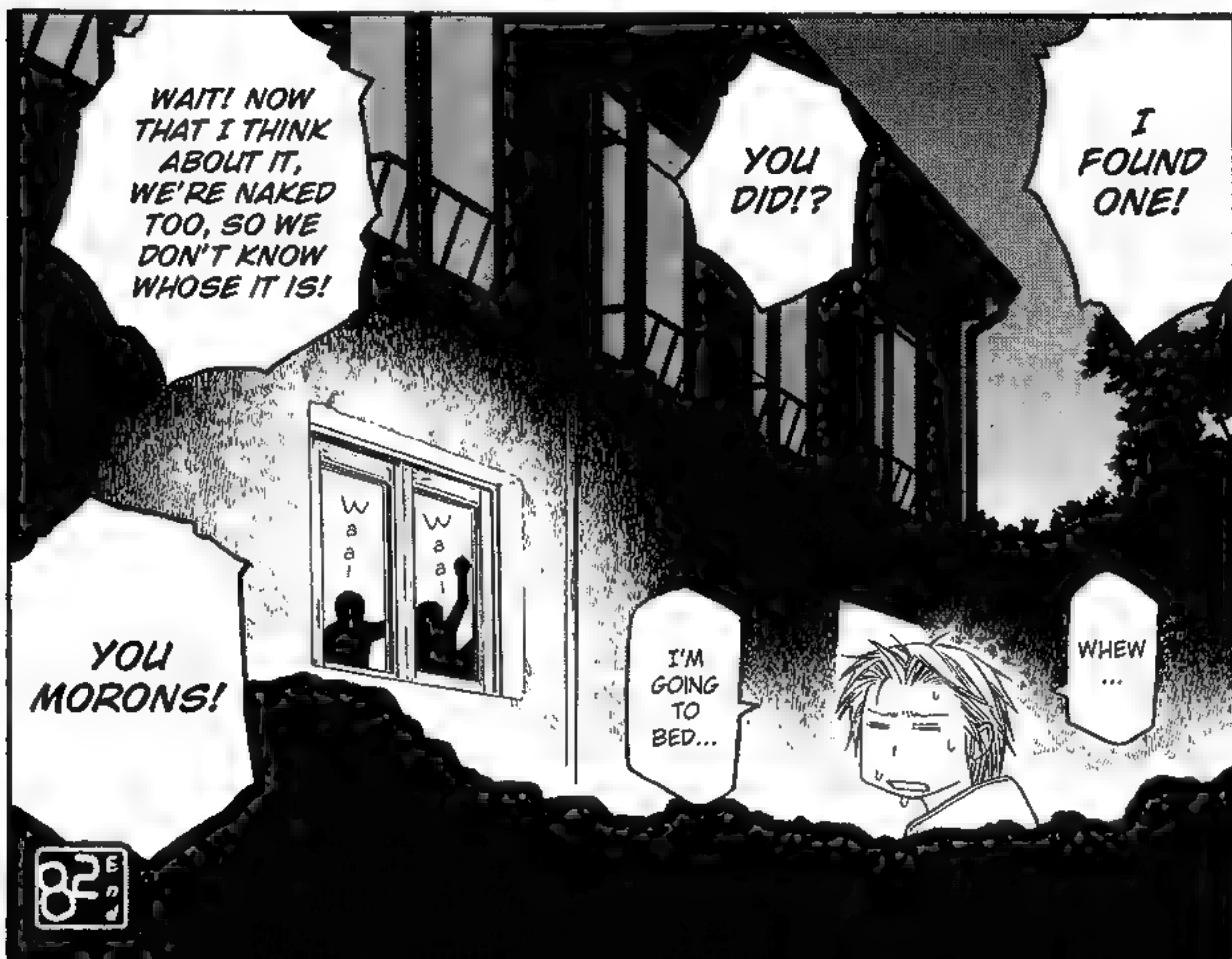
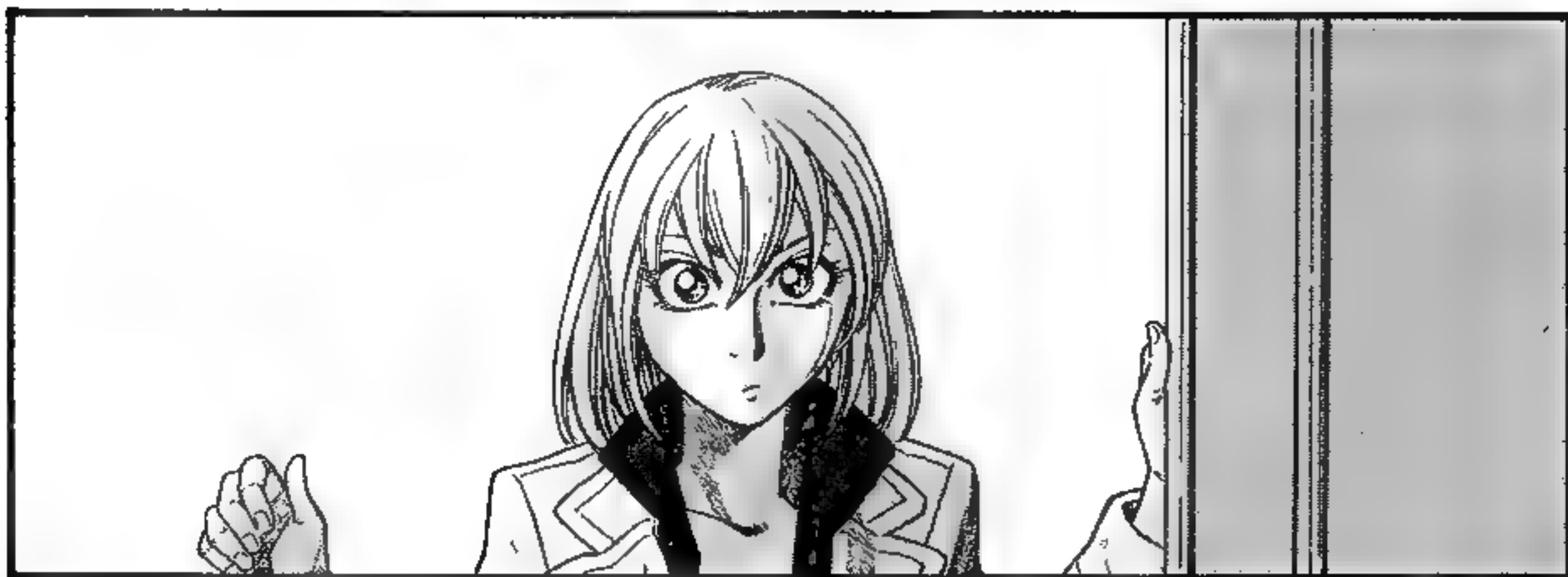
THEN I'LL
SEE YOU
TOMORROW.

NO
PROBLEM.



IS CHECKING
ON THE
KOJI ROOM
GONNA GO
ALL RIGHT
TONIGHT?

I WAS JUST
ABOUT TO
HEAD HOME,
BUT DO YOU
WANT ME TO
CHECK ON IT
WHILE I'M
AT IT?



Come to think of it, those are wrinkles under the professor's nose.

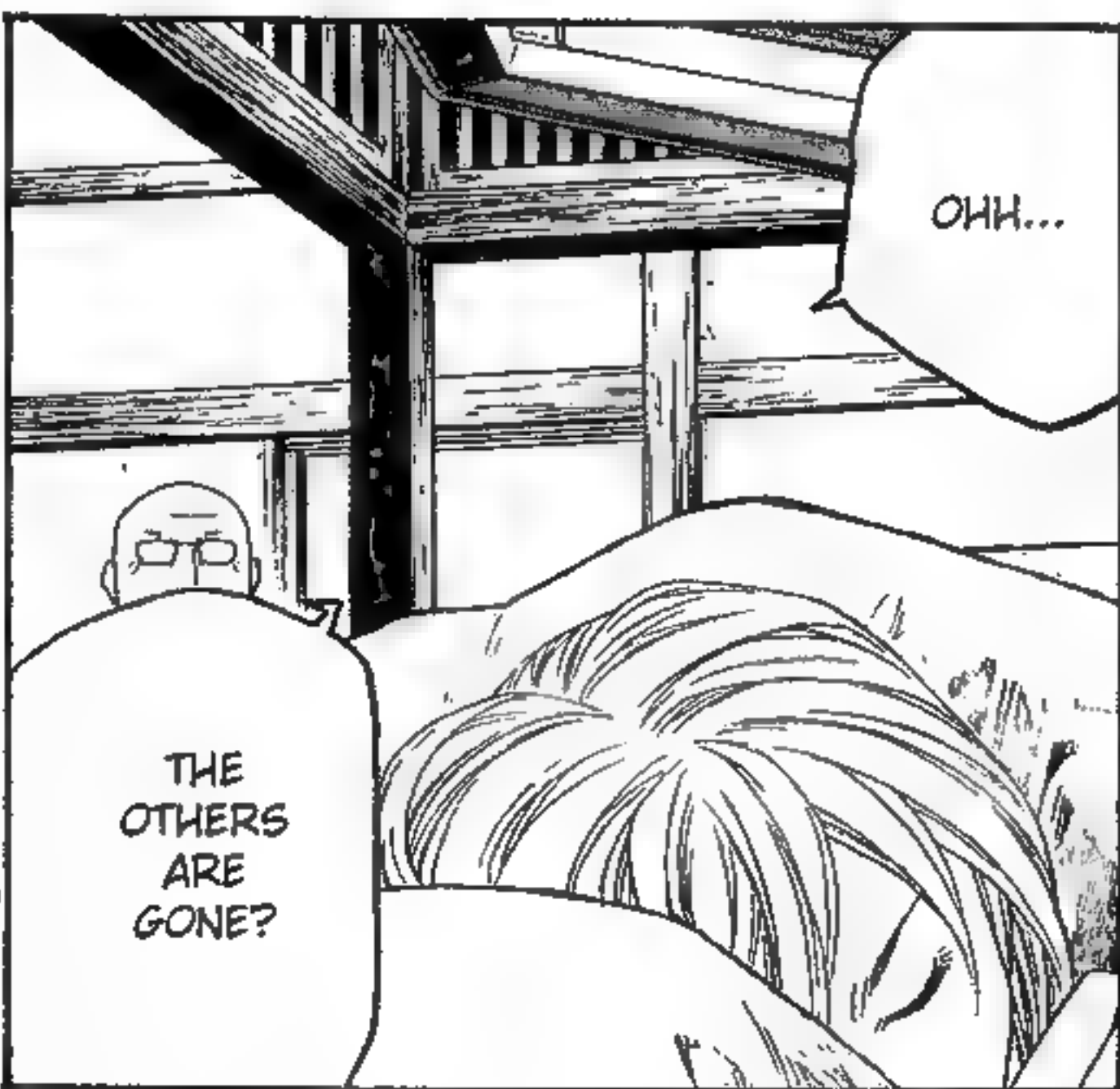
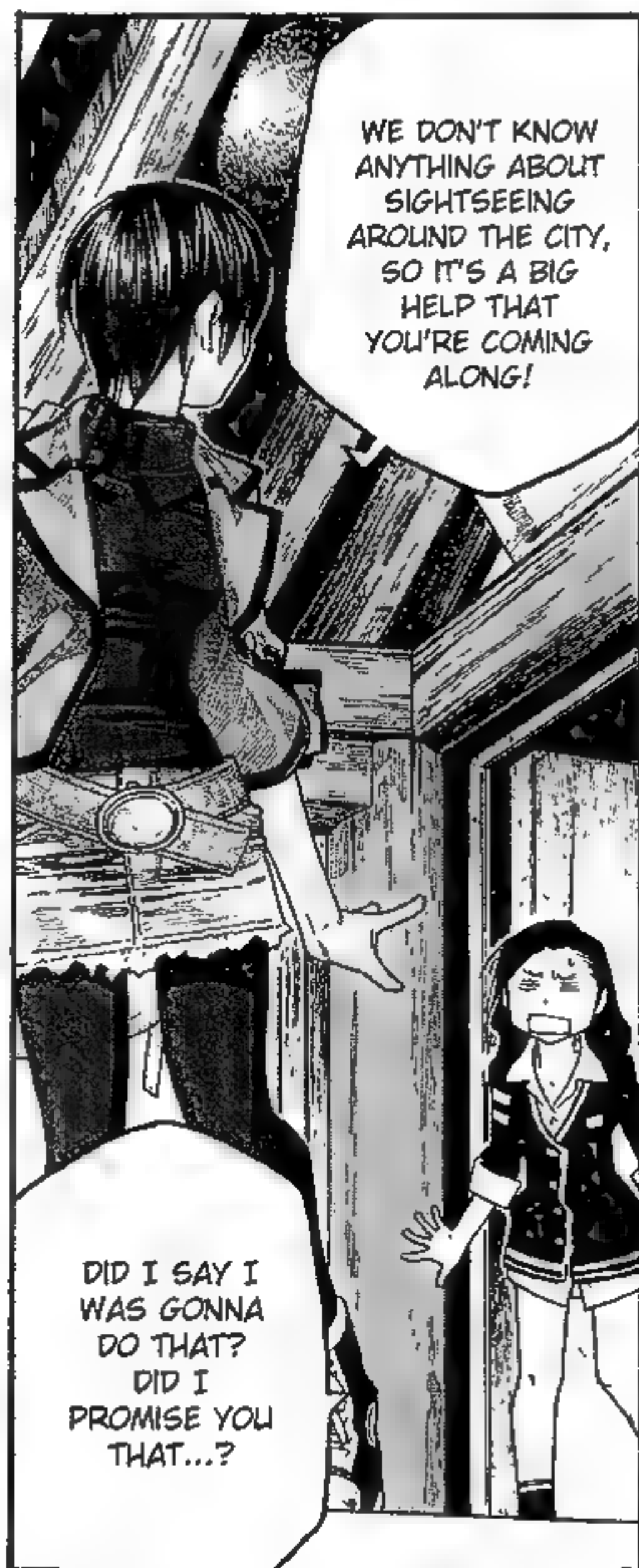
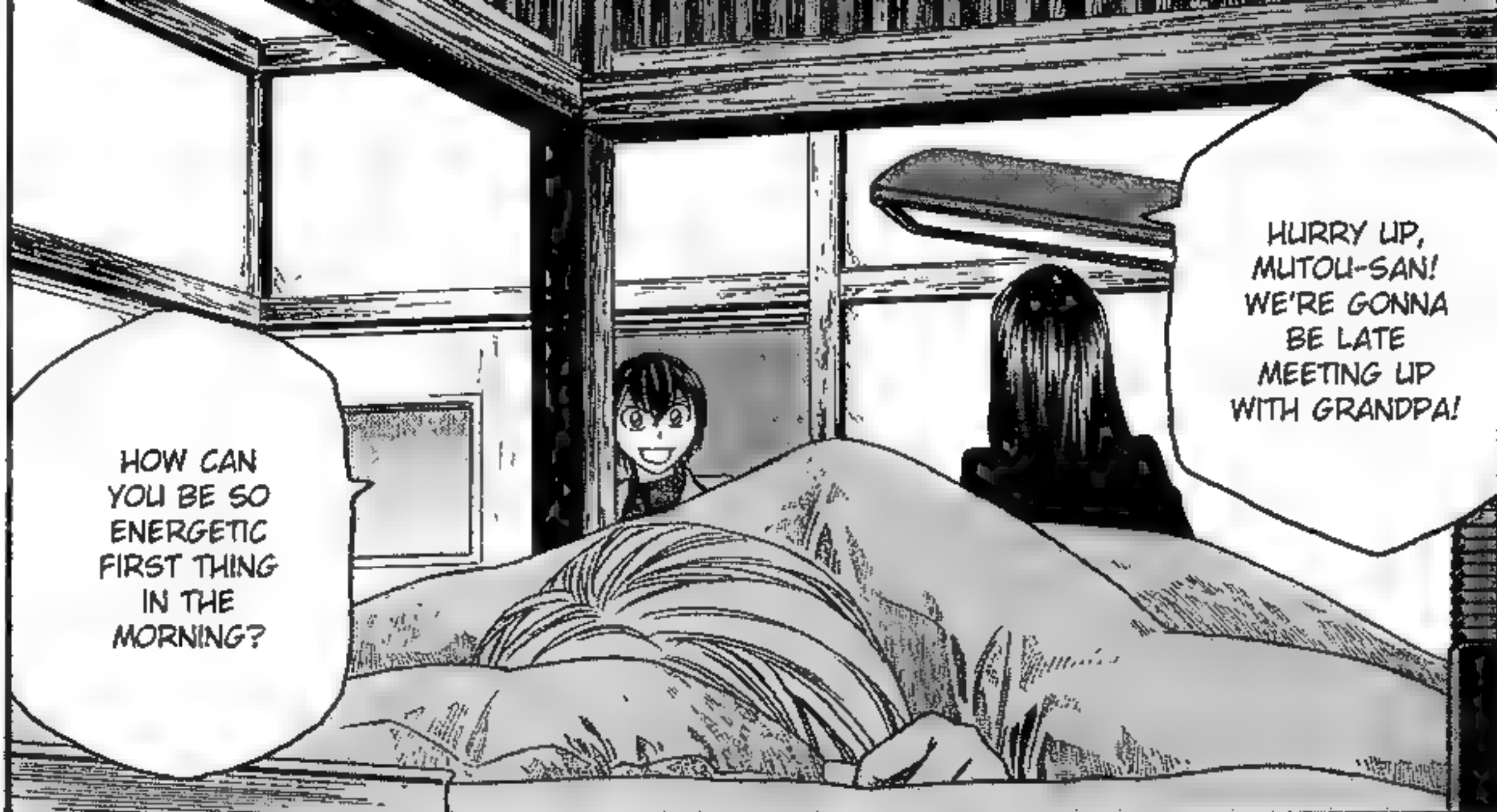


Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com

This is how each of their mornings started.



Yuu

Kaneshiro

Come to think of it, is she about the same age as Hasegawa?



Aoi Mutou

She's the heaviest drinker of the Fermentation Room. Or that's how it should have been.



Keizou Itsuki

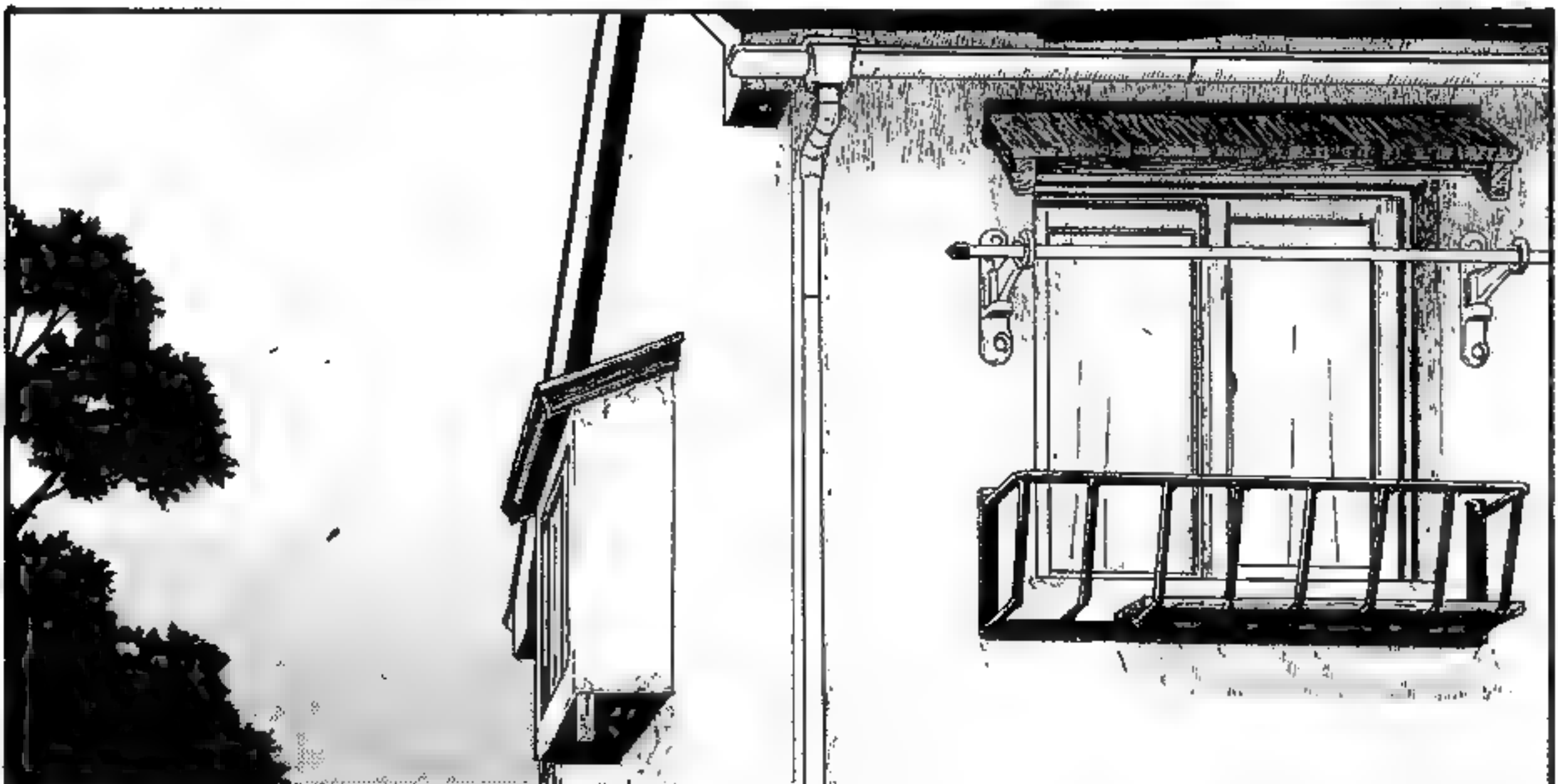
He's a professor at a certain agricultural university. He appeared in a book about women attracted to older men.

This series has been serialized for almost five years, but I'm used to the seasons overtaking the story, so this is the kind of fictional story where that doesn't bother me.



Hazuki Oikawa

Her nickname is the "clean freak". She's been pretty active with getting mad and looking stuff up.



Tadayasu Sawaki
He's the main character. It surprisingly costs a lot of money to be a blond



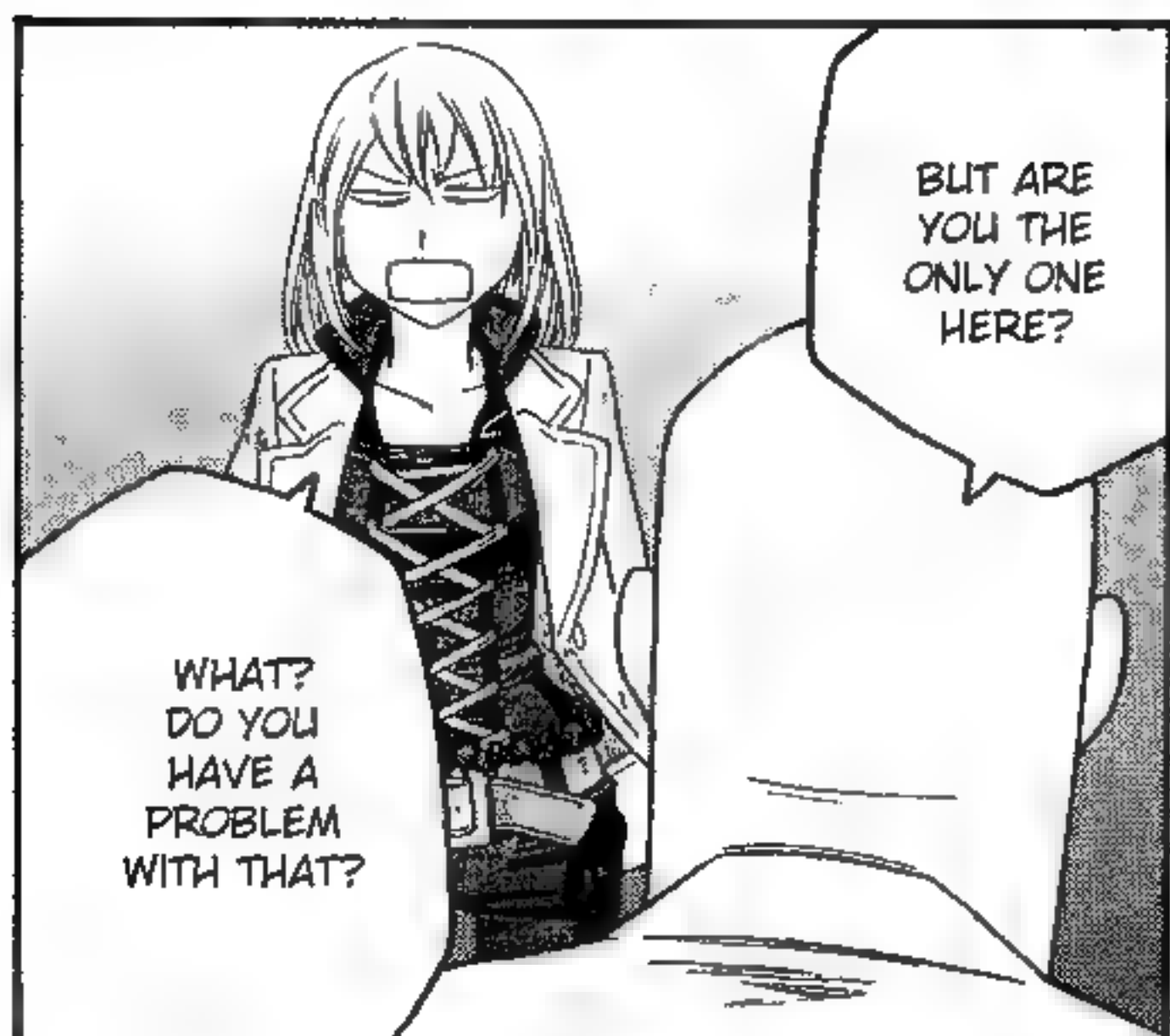
Kaoru M'sato
It doesn't cost any money to have long hair

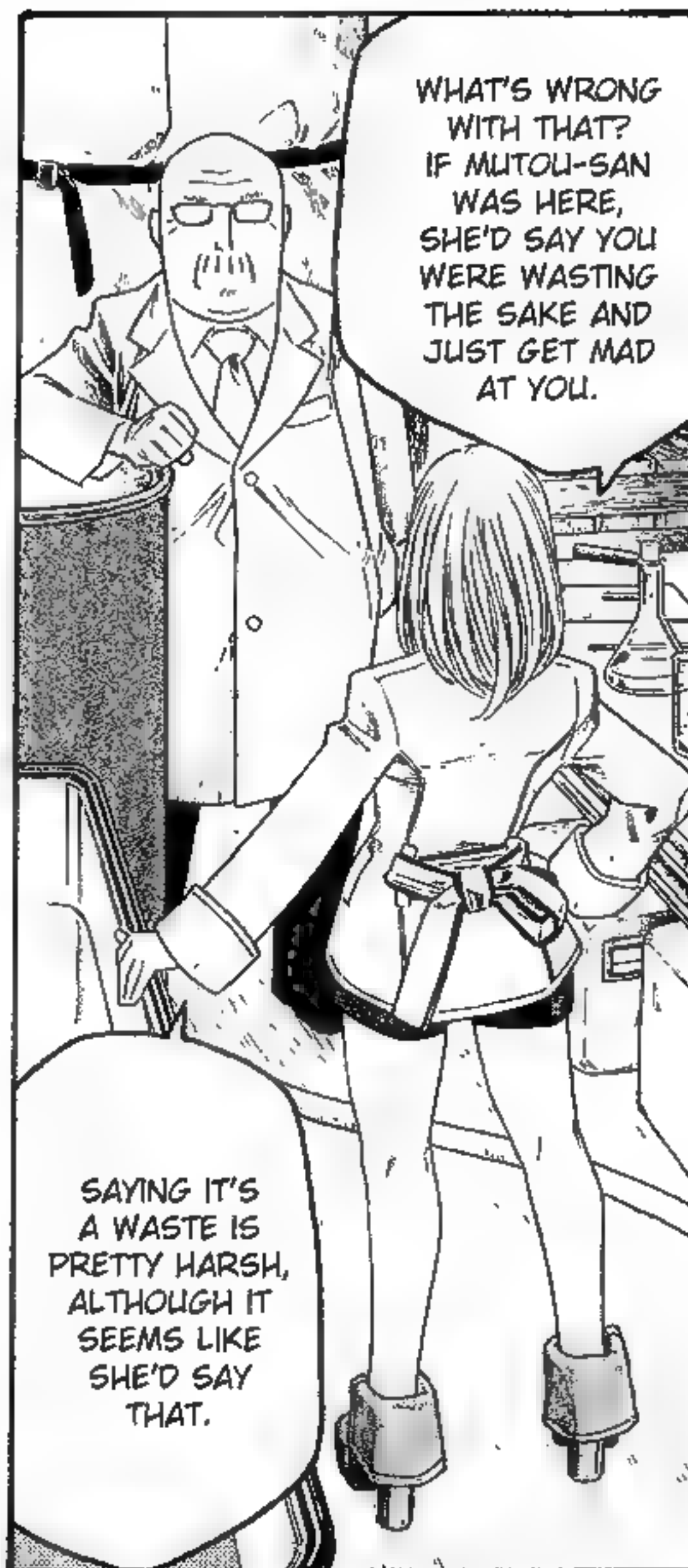


Takuma Kawahama
A lot of people cut their own hair when they're students

CH. 83: TEAM OIKAWA







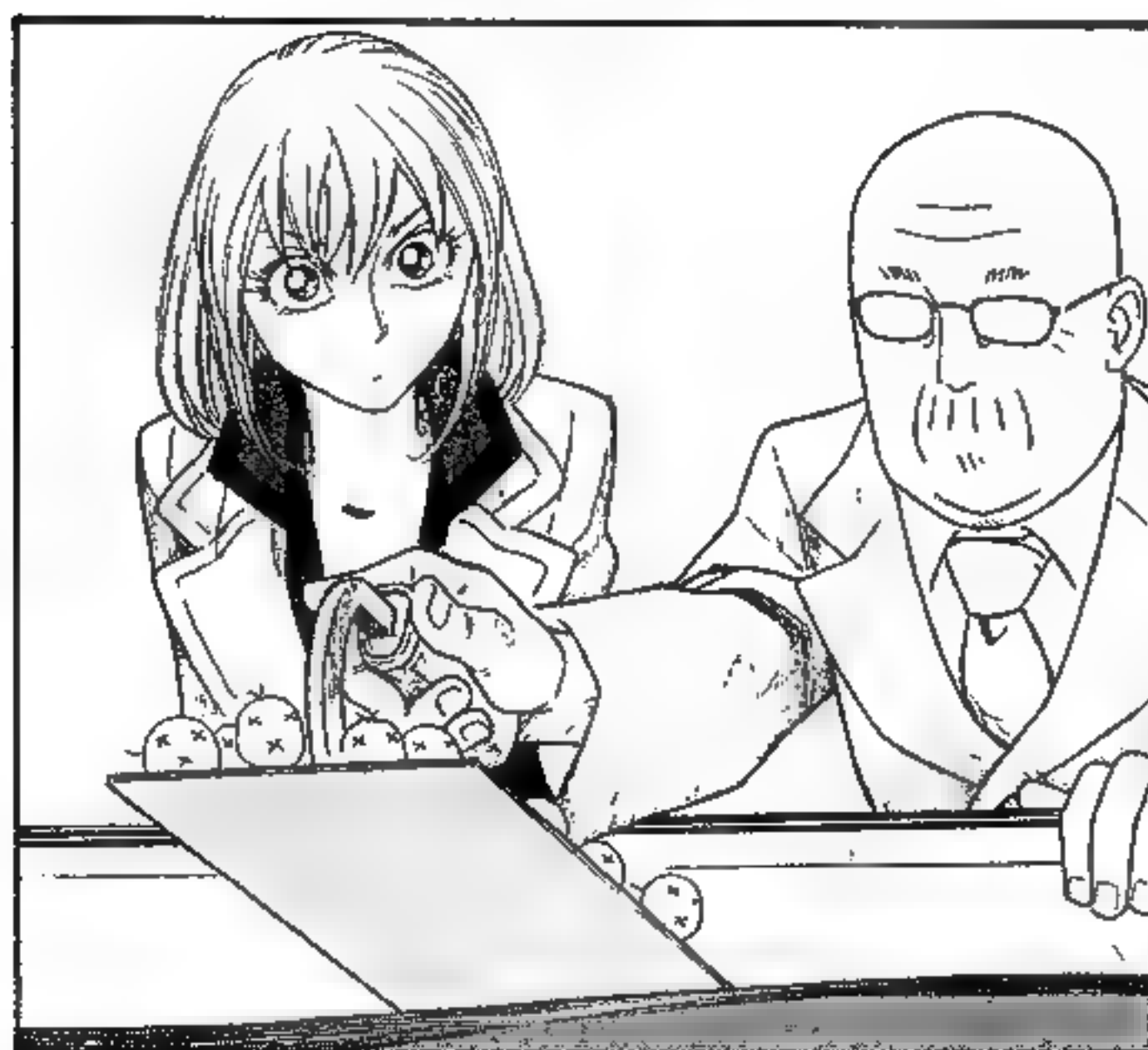
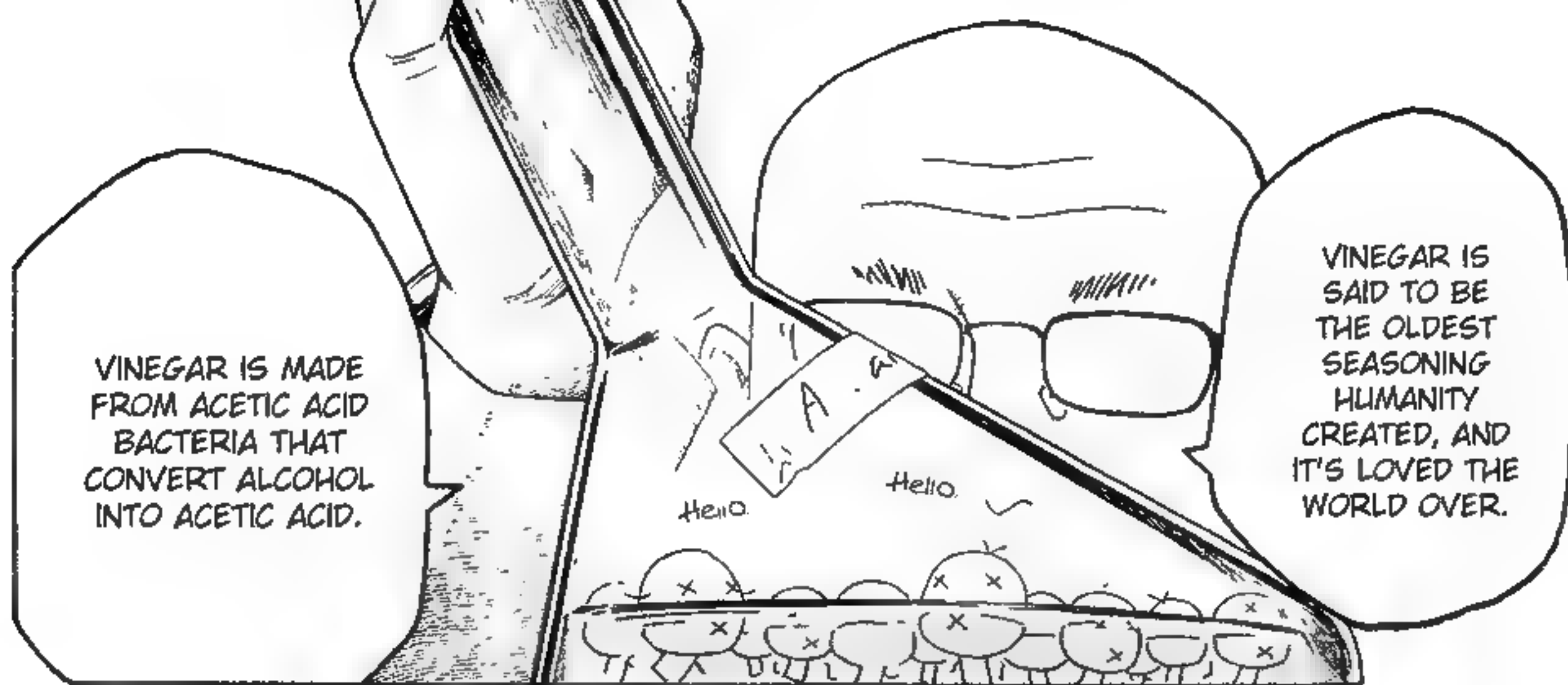
Vinegar varieties

Type	Made from	What kind is it?
Rice vinegar	Polished rice	Put it on food eaten raw.
Black vinegar	Brown rice	It has more vitamins and amino acids than rice vinegar.
Red vinegar	Sake lees	A traditional vinegar with a dark color.
Grain vinegar	Grains except rice	Put it on cooked food
Fruit vinegar	Fruit	Apple vinegar, wine vinegar, etc.

BUT RED VINEGAR MADE FROM SAKE LEES TAKES SEVERAL YEARS TO FERMENT.

AND SO, AFTER WE MAKE SAKE HERE, IT WOULD BE FUN TO DO SOMETHING WITH THE LEES,



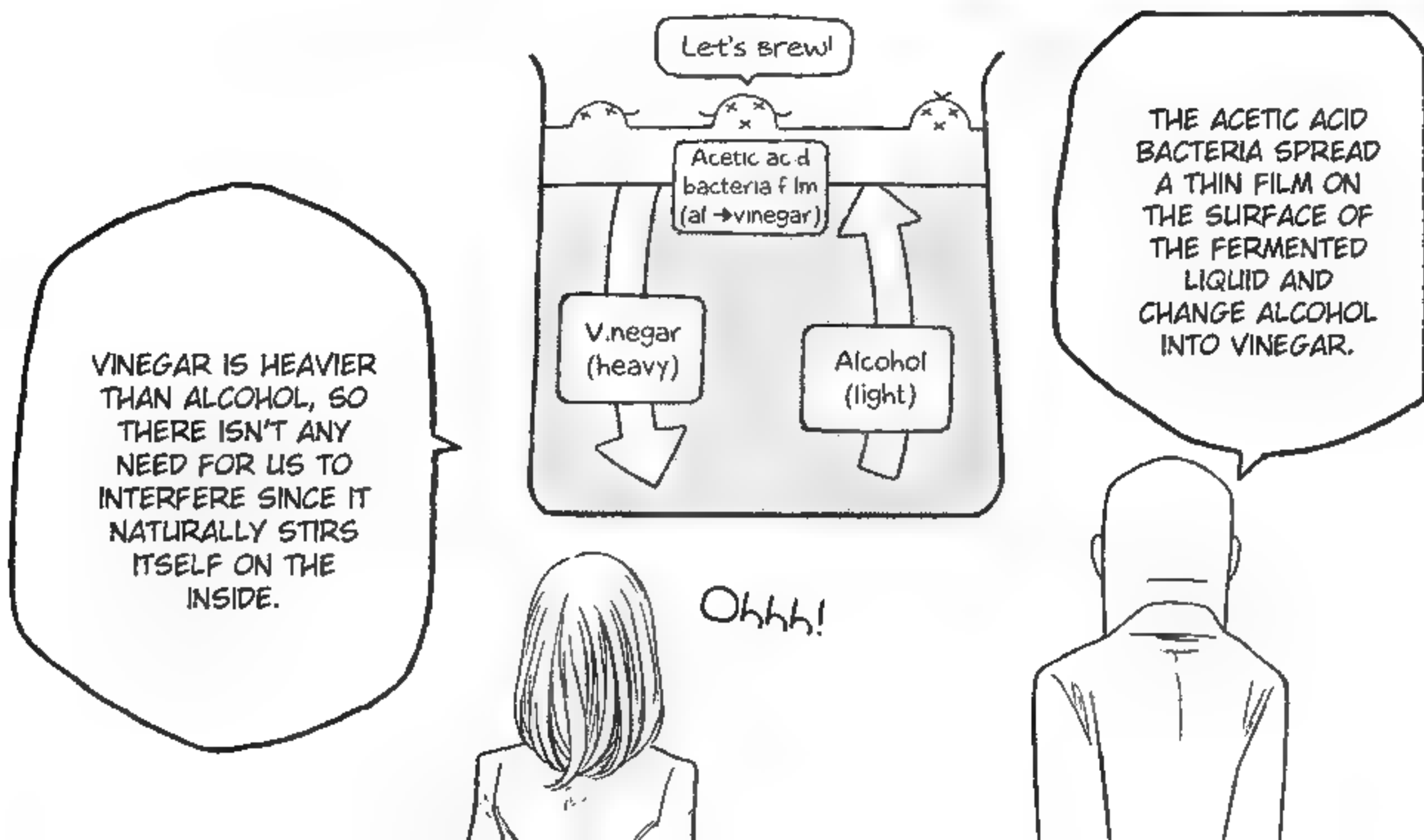
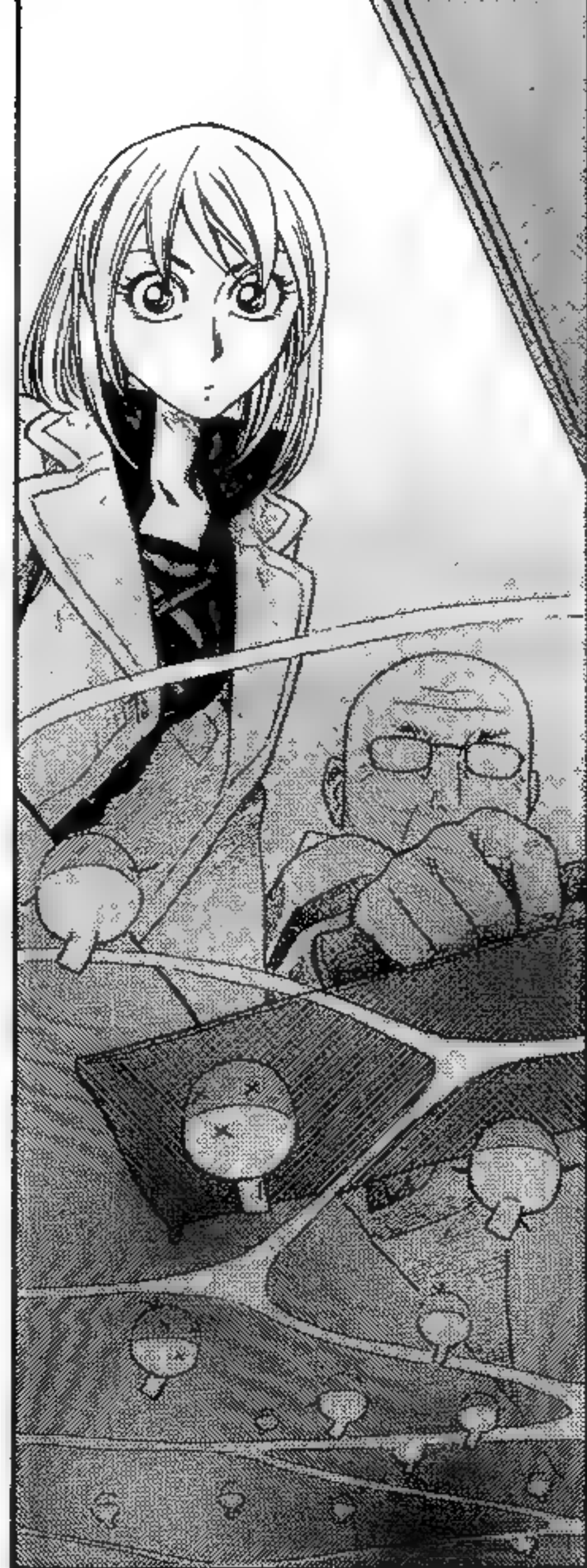
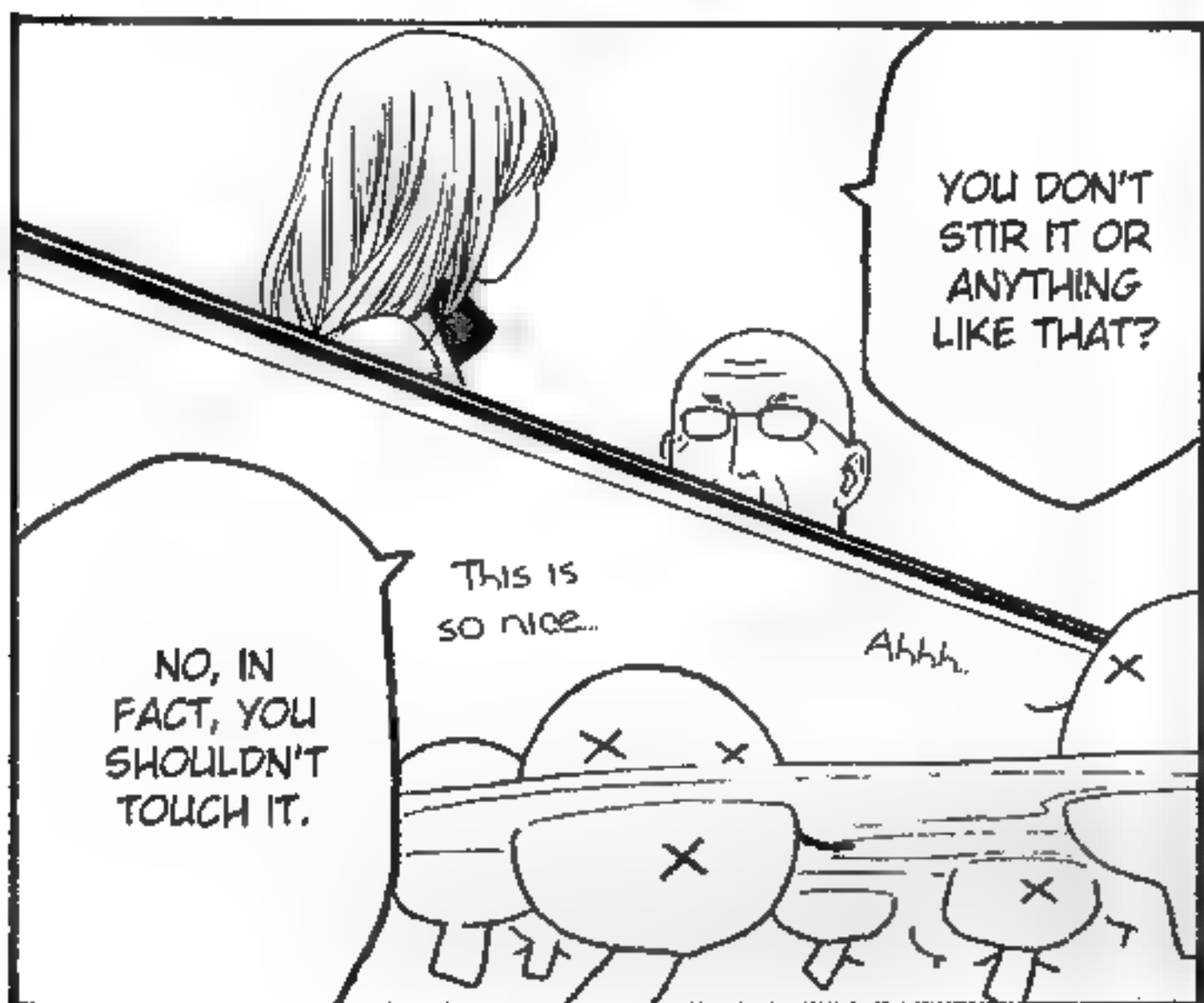


A. aceti
It breathes oxygen while turning alcohol into acetic acid, so a film spreads out on the surface.



A. pasteurianus
In volume 1, aceti said, "If a film spreads on top, just stir us up," but you don't have to stir it.







IT MAY BE CLICHE, BUT THEY SAY THAT THE FIRST PERSON TO EAT SOMETHING LIKE THAT MUST HAVE BEEN PRETTY COURAGEOUS.

I KNOW IT HAPPENED WITH STUFF LIKE PUFFERFISH AND SEA SQUIRTS, BUT I GUESS FERMENTED FOODS WERE THE SAME WAY.



SO FROM NOW ON, WHEN HALF OF THE VINEGAR IS LEFT OVER, JUST ADD MORE ALCOHOL AND IT'S COMPLETE.

VINEGAR AND ALCOHOL PREVENT OTHER BACTERIA FROM GAINING A FOOTHOLD,



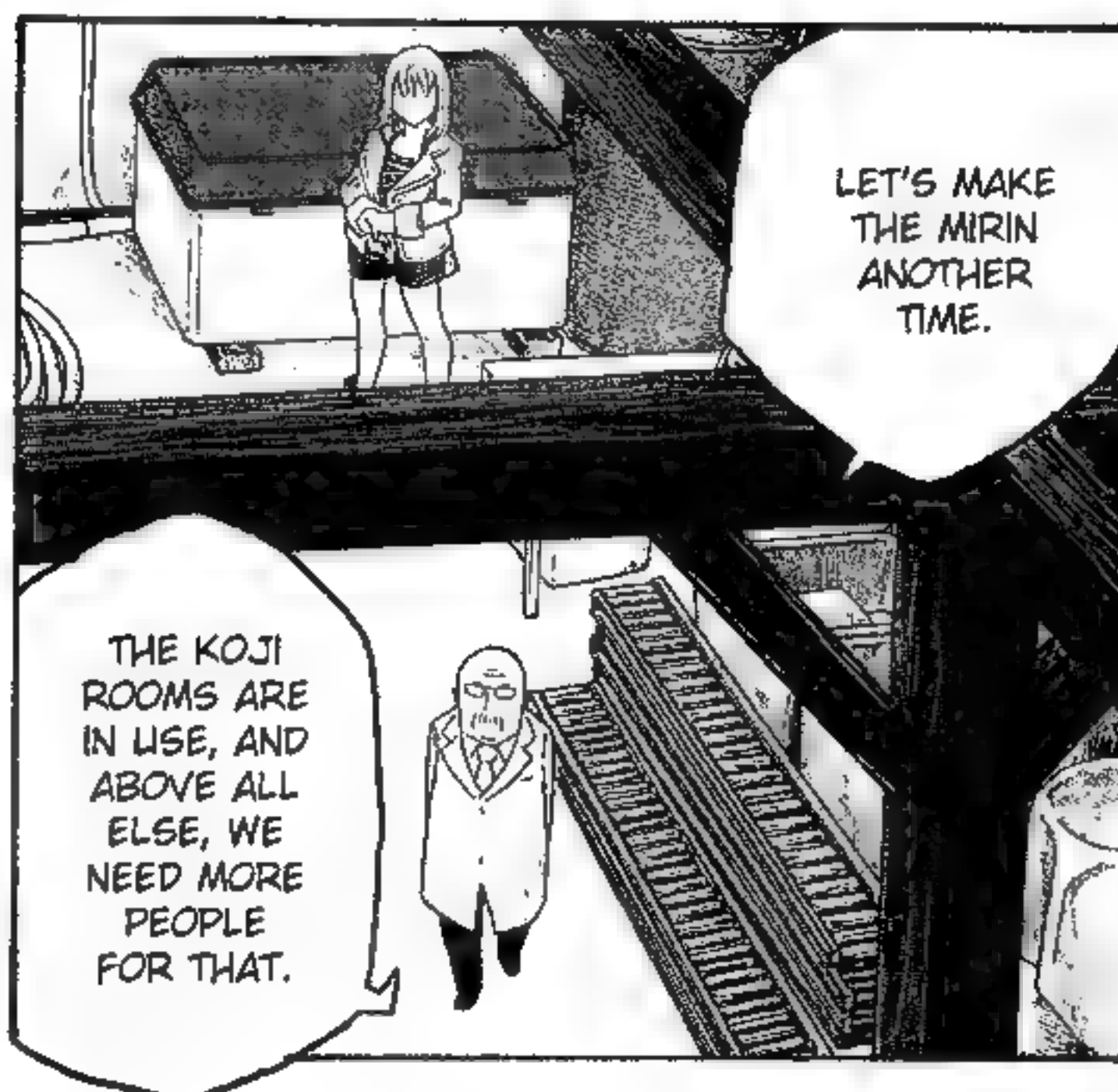
ISN'T THAT HOW IT'S BEEN DONE SINCE ANCIENT TIMES?

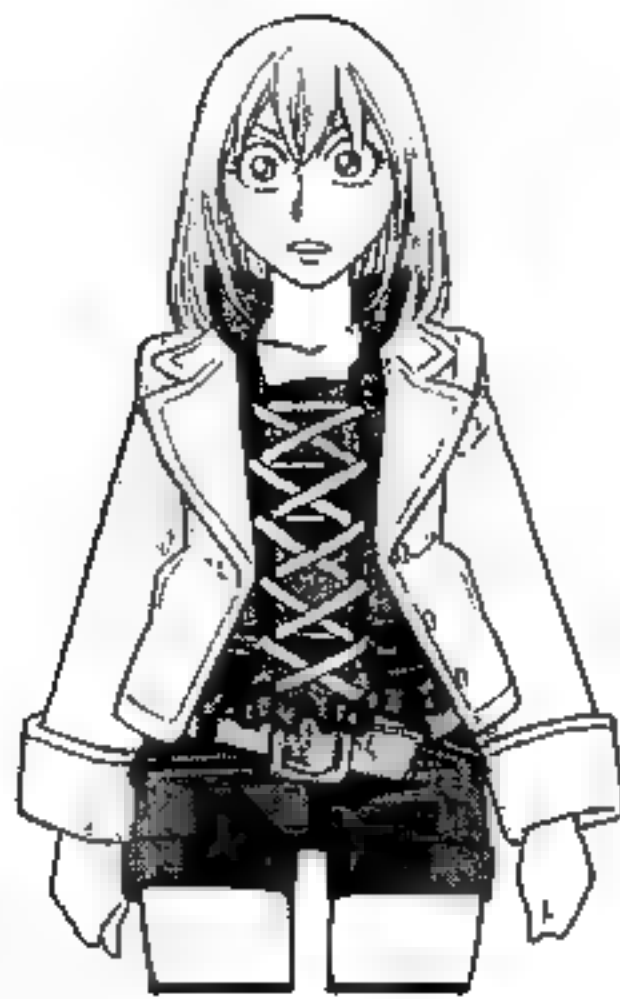
THEY WOULD JUST LEAVE SOMETHING ALONE AND THEN IT WOULD EVENTUALLY BE READY TO EAT.

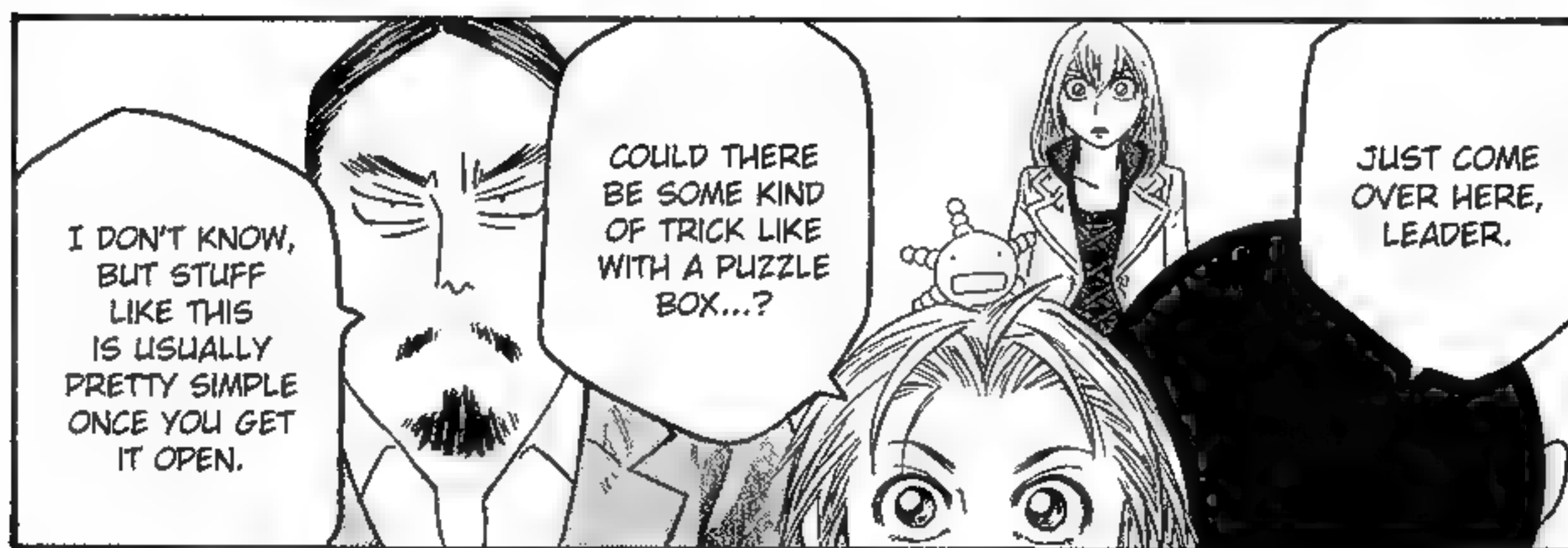


YEAH,

BUT WAS THE FIRST PERSON TO TRY IT REALLY RESPECTED?

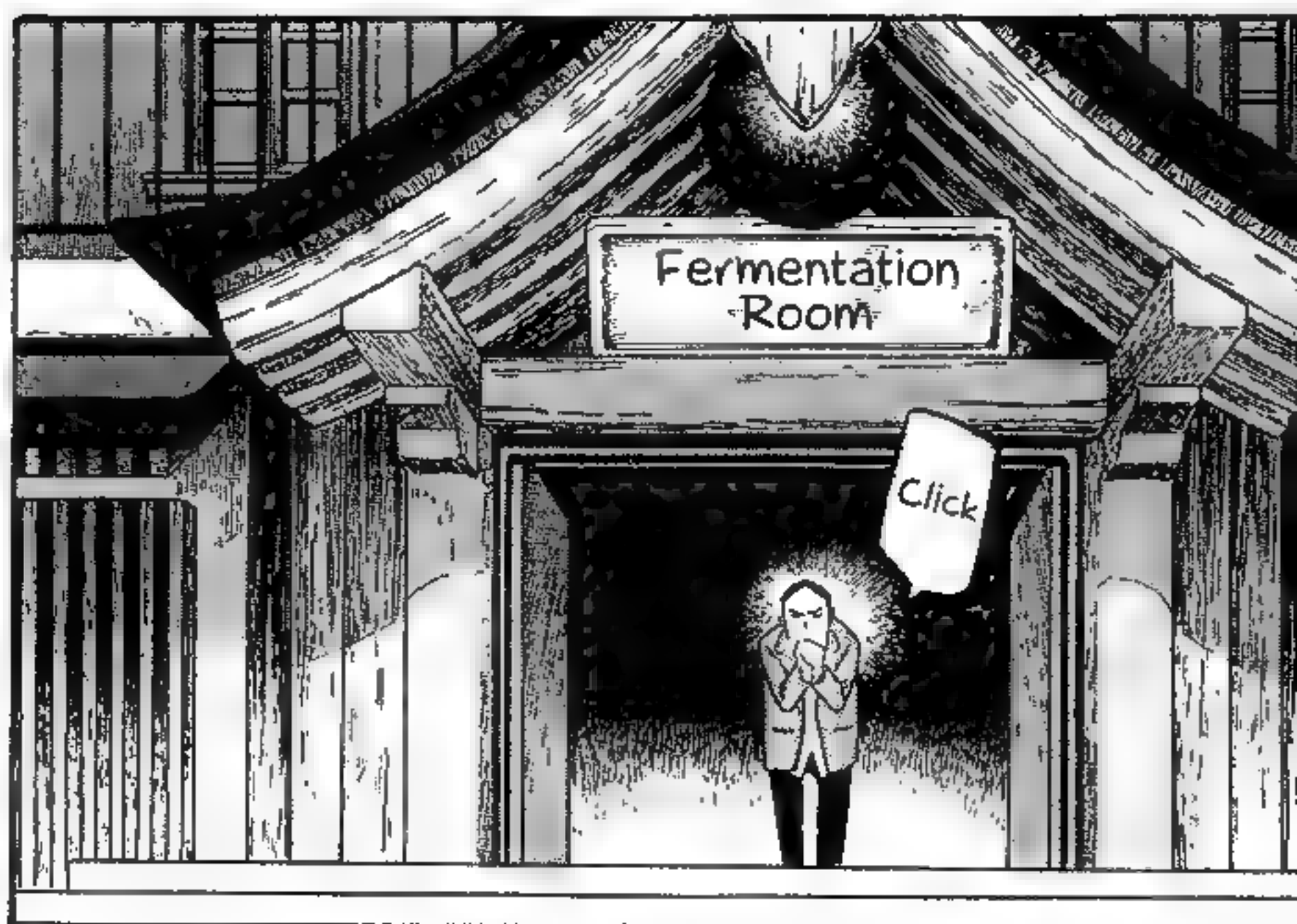
















WHAT
ARE YOU
DOING?

IT'S THE
THIRD DAY
OF THE
DRINKING
PARTY.



Haruka
Hasegawa

It's
her first
appearance
in a while,
and with
a new
hairstyle.

It looks like everyone's here.





Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com



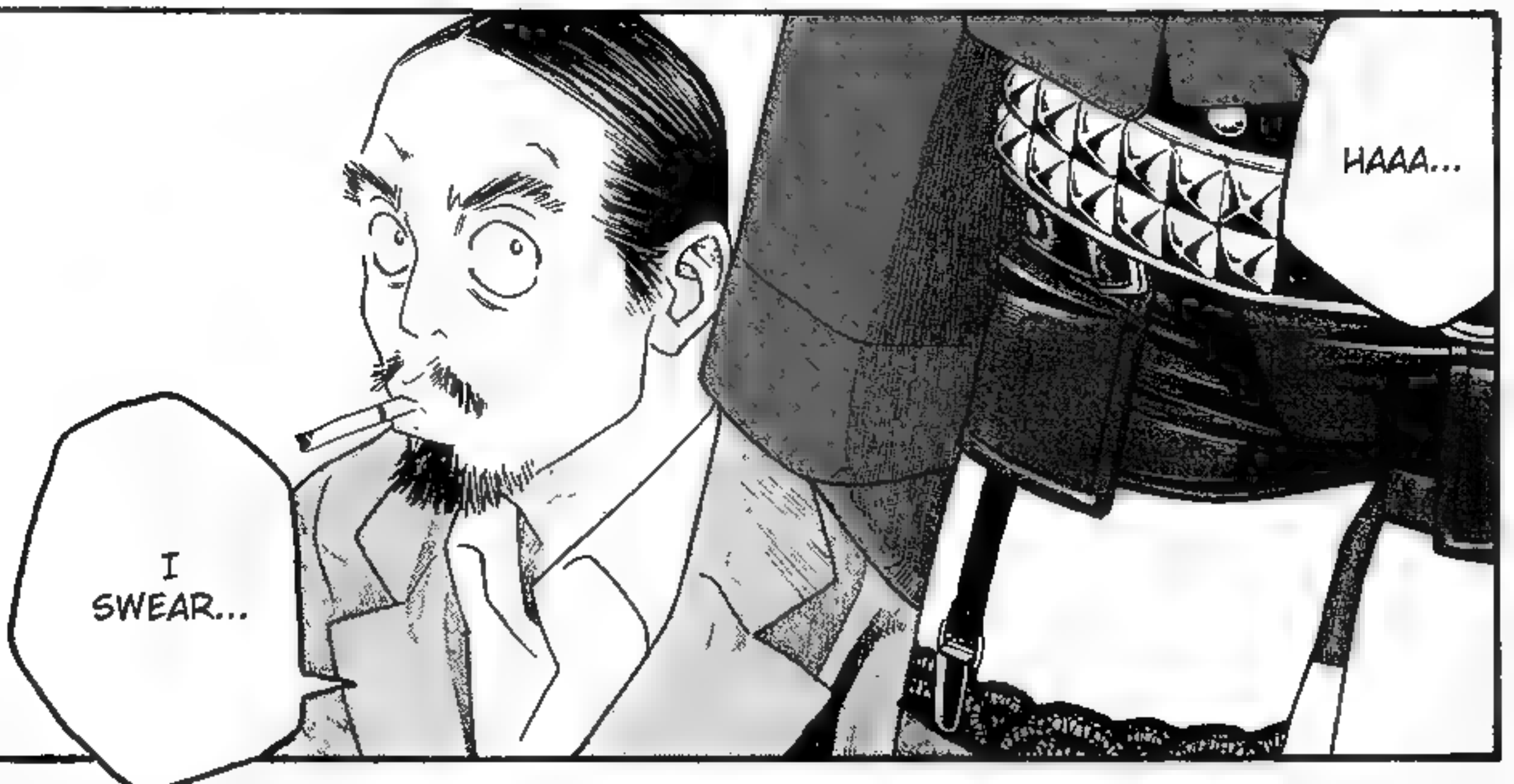
THAT DOESN'T
REALLY MEAN
MUCH COMING
FROM SOMEONE
WHO DOESN'T
DRINK...

YOU GUYS
HAVE BEEN
DRINKING
EVERY DAY?
THAT'S
PRETTY
CRAZY...



NO...
I'M
SORRY.

I CAN
DRINK.
WANT ME
TO GRAB
US A
BOTTLE?



I
SWEAR...


HAAA...

CH. 84: CONFUSED KANESHIRO



I'M BEAT...

I'VE BEEN
TALKING
WITH MY
FAMILY FOR
THE PAST
FEW DAYS!



SO IT'S NOT
A MATTER OF
PERSUADING
ME ONE WAY
OR ANOTHER.

I TOLD
THEM THAT
HE AND I CAME
TO A MUTUAL
UNDERSTANDING,




BUT
IN THE
END,



W-W-WELL,
AT ANY RATE,
GOOD JOB
GETTING
THROUGH
THAT.

AHHH, SO
YOU HAD TO
GO THROUGH
STUFF LIKE
THAT, AFTER
ALL...

I'VE LOST MY
REASON FOR
STAYING AT
THIS SCHOOL.



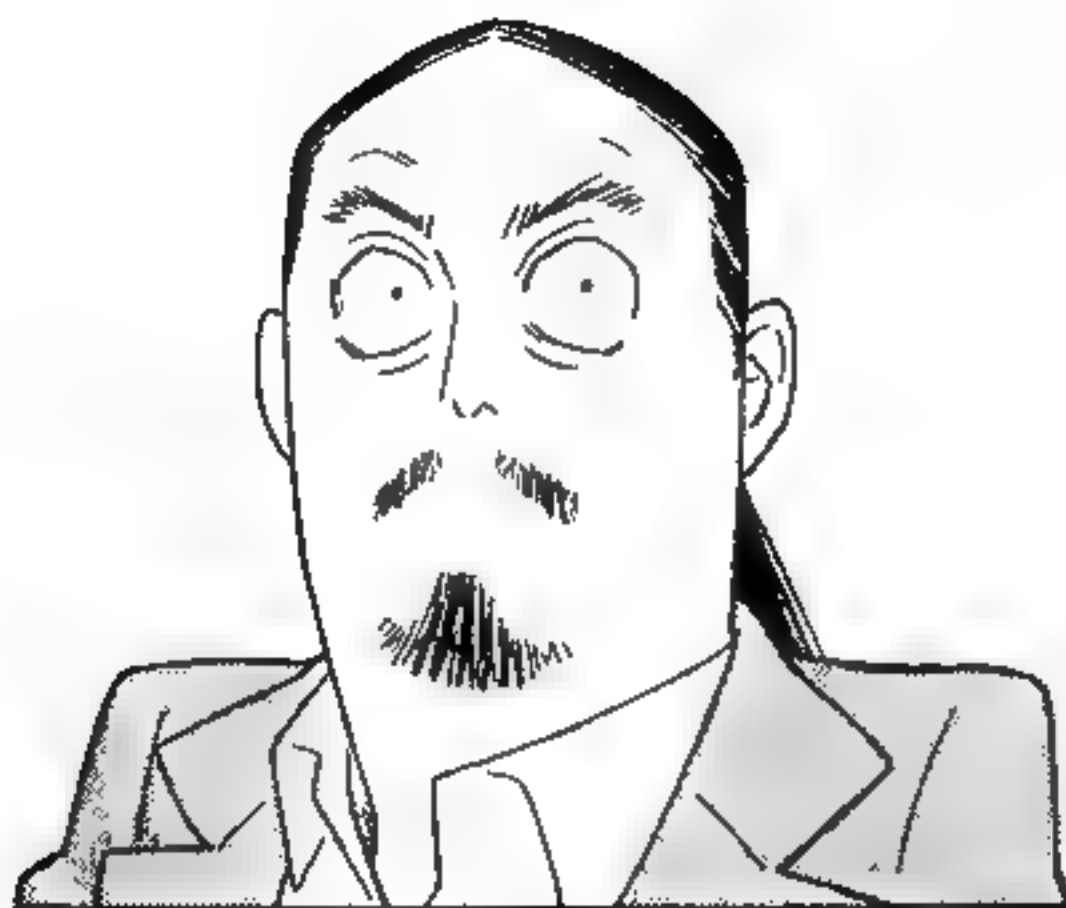
SO I DON'T
THINK HE'LL BE
SUMMONING ME
FOR A WHILE.

WELL,
THINGS
SOMEHOW
MANAGED
TO SETTLE
DOWN
TODAY,



Haruka Hasegawa

She's a graduate student at a certain agricultural university. Read volume 6 over again for why she had a talk with her family. This was a plug.



I'VE BEEN
HERE WITH THE
PROFESSOR THIS
WHOLE TIME SO I
COULD GET AWAY
FROM MY FAMILY'S
SHACKLES.

WELL,
ISN'T
THAT HOW
IT IS?



YOU'VE
NEVER EVEN
ASKED ME
WHAT I
WANT!

WHAT
ARE YOU
SAYING?



YOU HAVE
A POINT...

W-WELL,

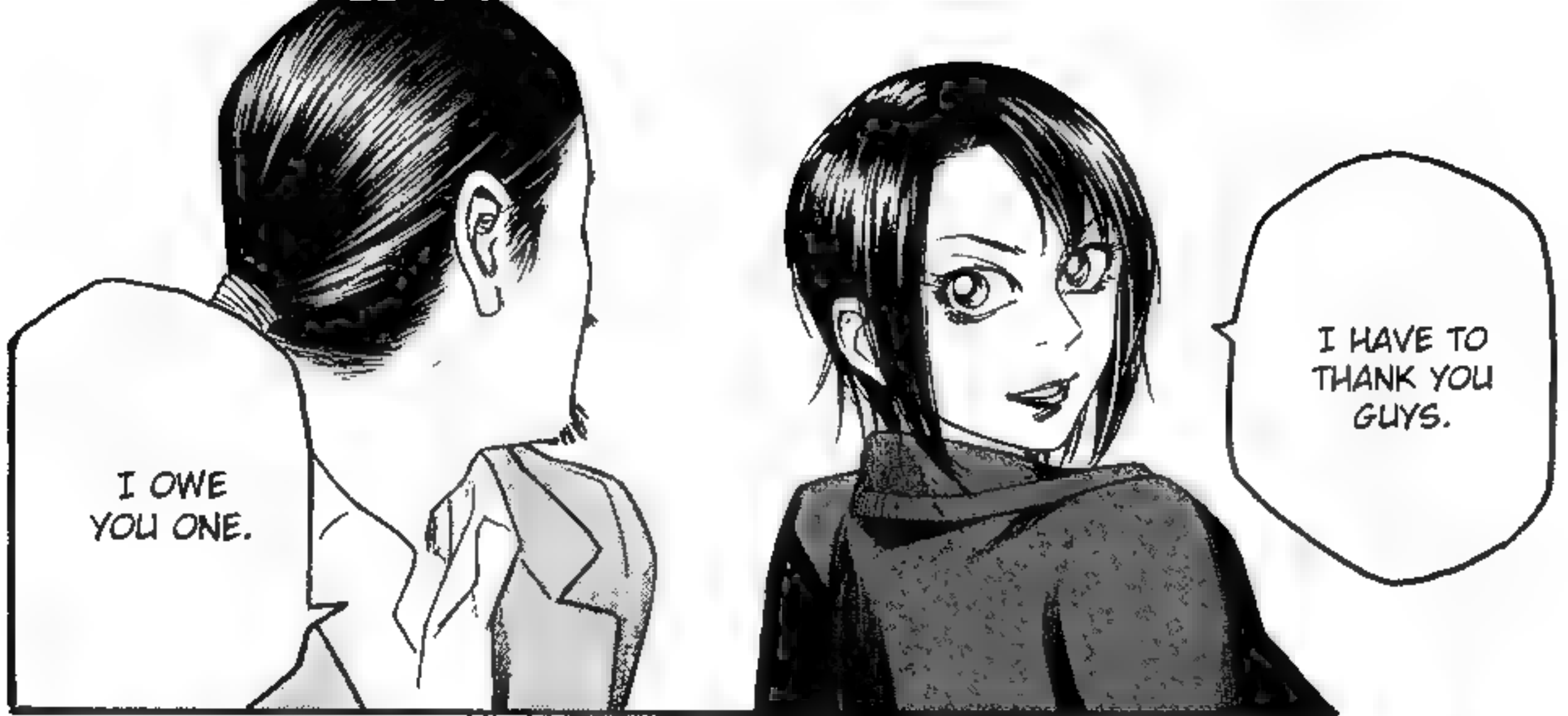


I SEE...

BUT HEARING
YOU SAY
THAT IS KINDA
DISAPPOINTING.



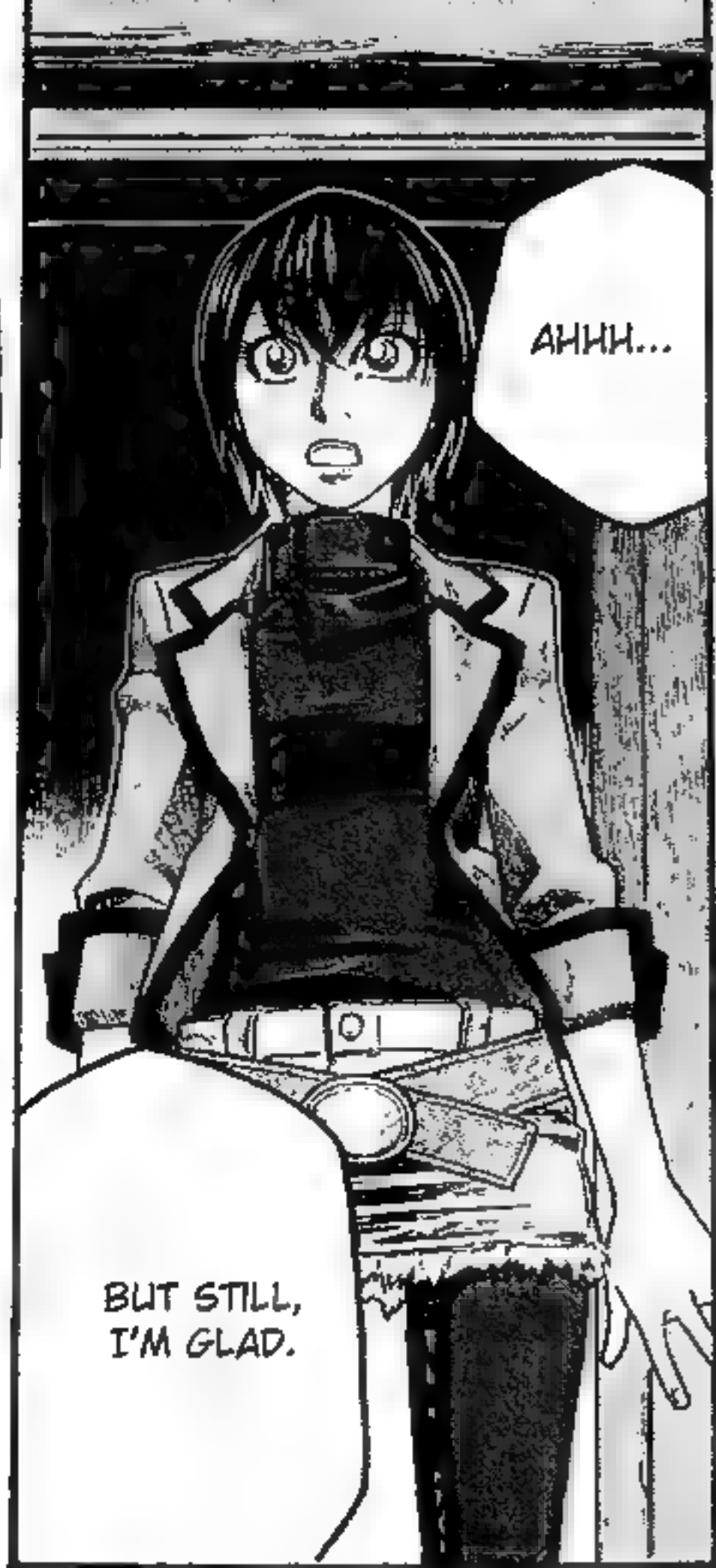
Marie
She's nicknamed the "white goth". Please read volume 6 again to see what she's like. Plug





EVEN IF I'VE
LOST MY REASON
FOR STAYING
HERE, I HAVE A
REASON FOR
WANTING TO
STAY HERE.

AFTER
ALL THAT
STUDYING
I'VE DONE
UP TO
NOW...



AHHH...

BUT STILL,
I'M GLAD.



HUH?

...WHAT?

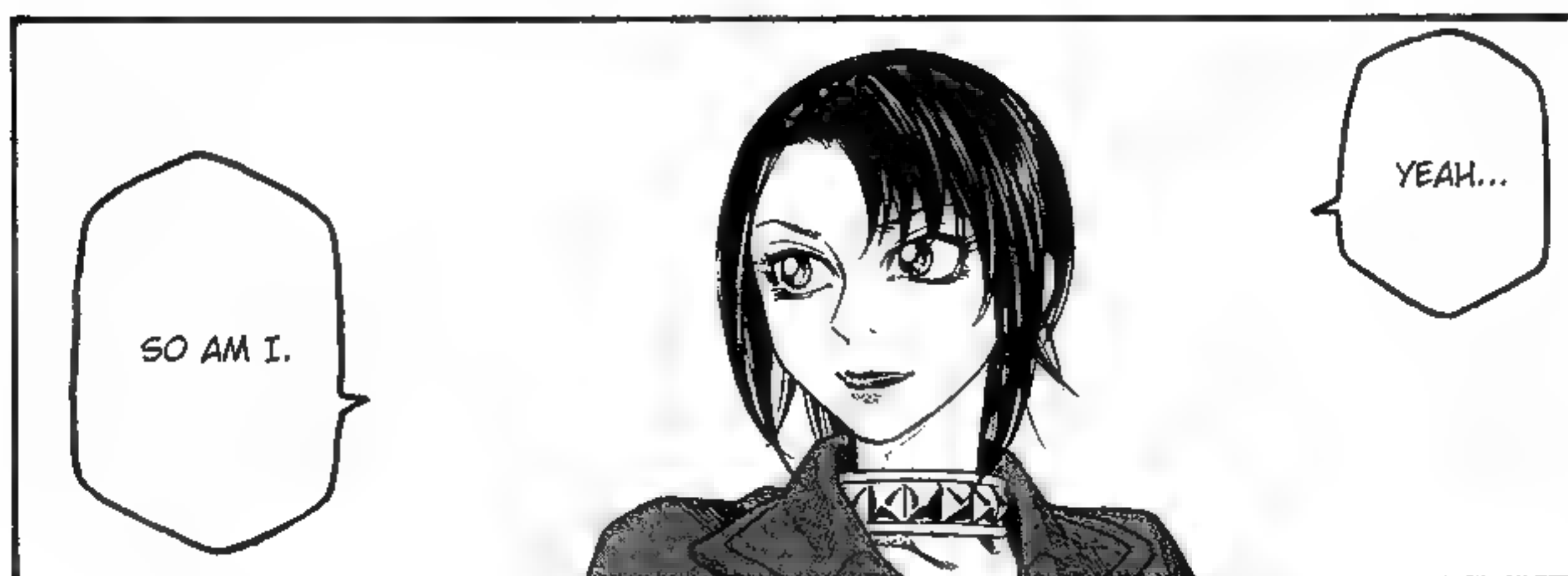


You
Kaneshiro
Umm,
read
volume 3
to find out
who she
is. Plug.



I'M JUST
GLAD THAT
NOTHING'S
GONNA
CHANGE.

W-WELL,



SO AM I.

YEAH...



Hazuki Oikawa
She's a first-year at a certain agricultural university. She's what you'd call a mystery hunter today. In the past, she'd be someone like Captain Kawaguchi. Ahh, that's so nostalgic.



TL note: This is a reference to Hiroshi Kawaguchi, an actor who starred in a show where he explored unexplained mysteries.





I GUESS ALL
WE CAN DO IS
JUST ASK THE
PROFESSOR.

I SEE...



YOU DIDN'T
KNOW ABOUT
IT EITHER,
HASEGAWA-
SAN?

NO, I'VE
NEVER HEARD
ABOUT A
BASEMENT
HERE.



BUT IF
HARLIKA-SAN
DOESN'T KNOW
ABOUT IT, THEN
IT REALLY MIGHT
BE A SECRET...

HMMM...



HASEGAWA-
SAN,

WHAT KIND
OF RESEARCH
DOES A FOOD
RESEARCHER
WANT TO DO
THE MOST?



AH!

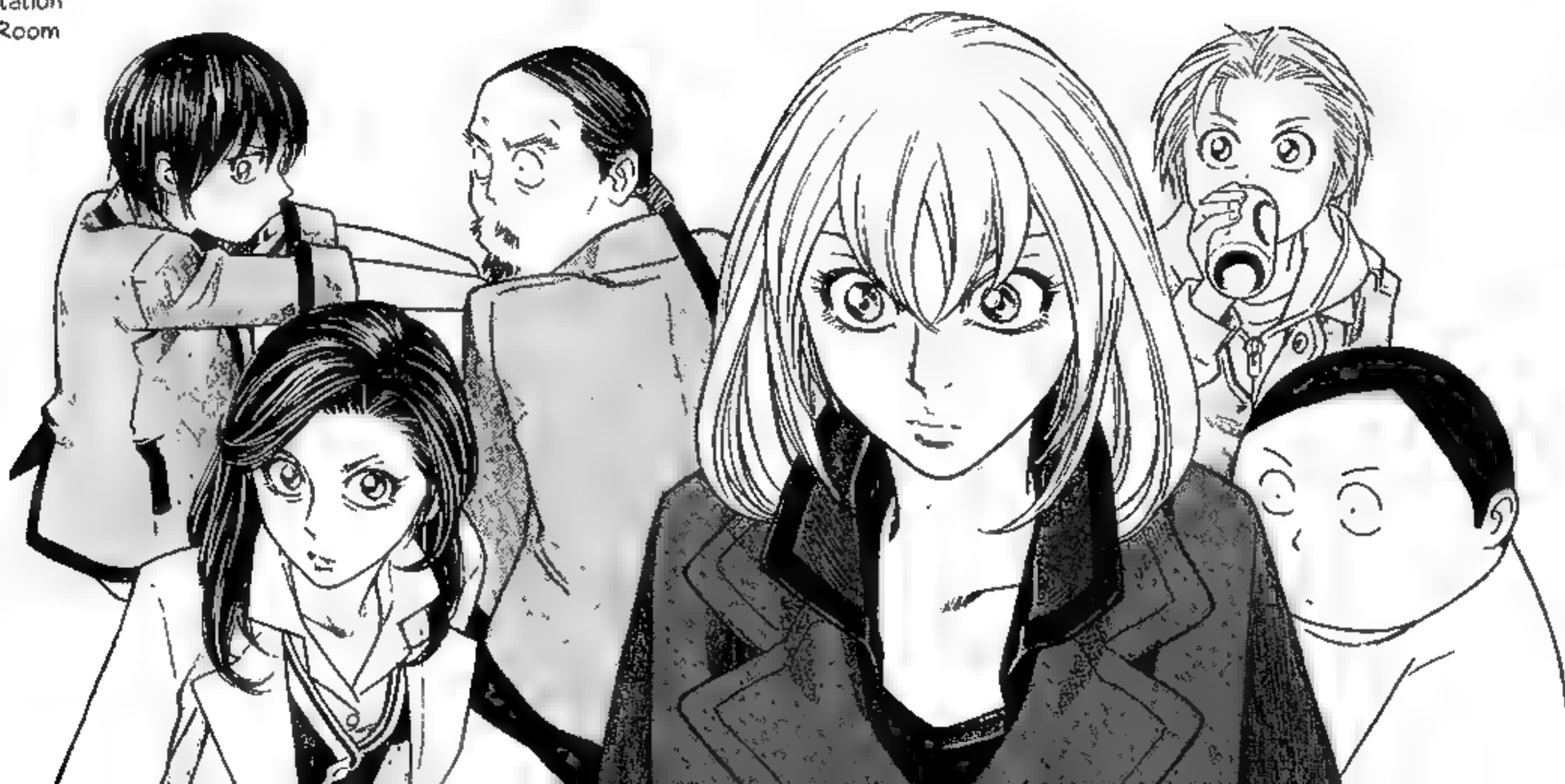


From A. sojae

They did a lot of work to prepare the miso and
soy sauce, so they're taking it easy for a little while.
However, we're still going at it in the koji rooms.



Aoi Mutou
She's a third-year at a certain agricultural university and is the leader of the Fermentation Room





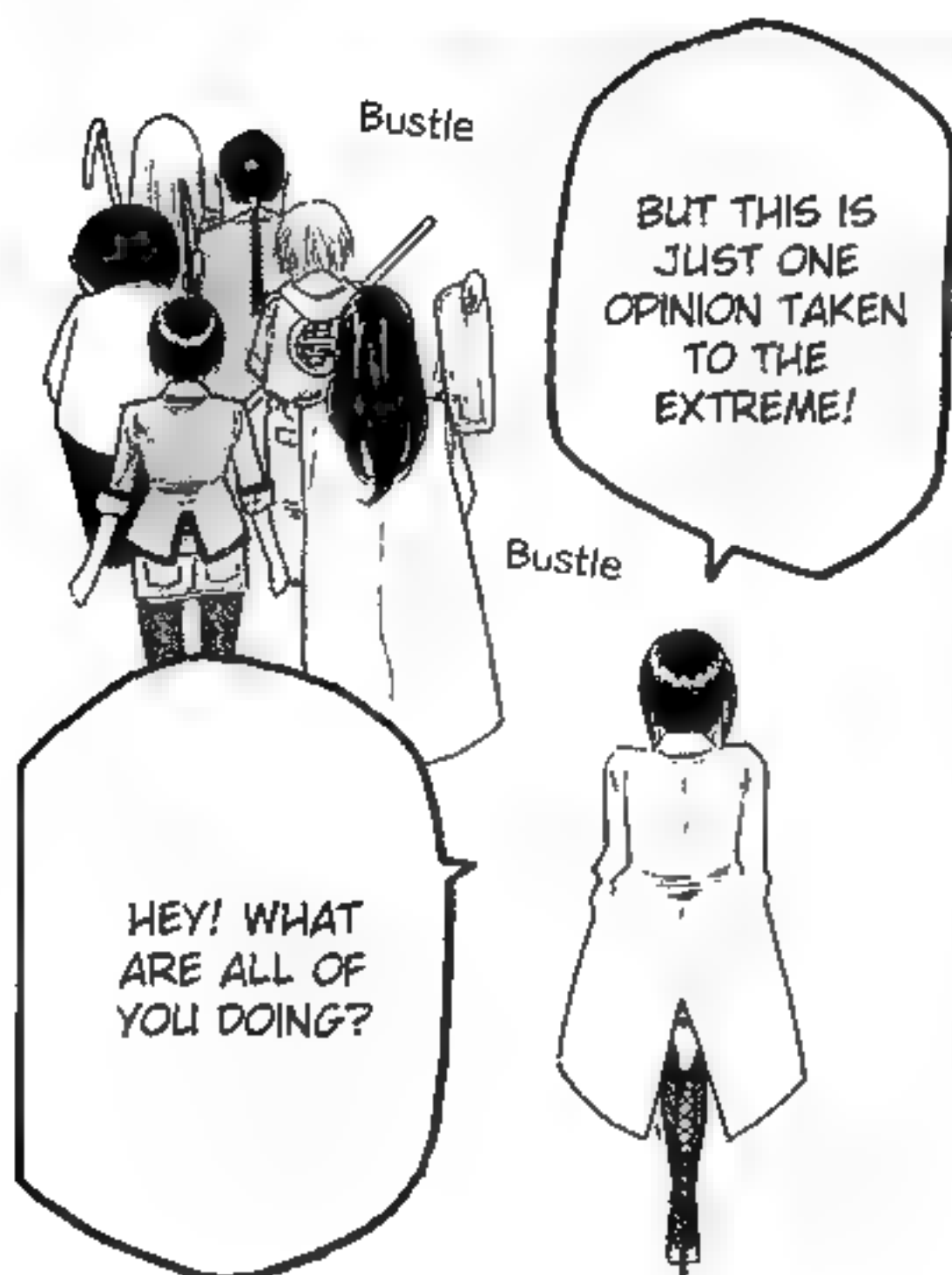
EXPERIMENTS ON MICE ARE TO INVESTIGATE HOW DANGEROUS OR HARMLESS INDIVIDUAL SUBSTANCES ARE,

BUT WELL, IF I WAS TO FORCE SOME KIND OF REASON FOR THAT,



IN THE PAST, THE PRESERVATIVES IN VITAMIN DRINKS EVEN PRODUCED TOXIC SUBSTANCES.

SO EVEN IF THE SUBSTANCES ARE OKAY ON THEIR OWN, THEY DON'T KNOW IF THEY'RE SAFE WHEN MIXED TOGETHER.



BUT THIS IS JUST ONE OPINION TAKEN TO THE EXTREME!

Bustle

HEY! WHAT ARE ALL OF YOU DOING?



IN THAT SENSE,

THERE ARE SOME PEOPLE WHO SAY THAT PUTTING ADDITIVES IN FOOD AND SELLING THEM OVER A LONG PERIOD OF TIME IS ONE BIG DRAWN OUT EXPERIMENT ON HUMANS,



THE RESULTS YOU GET FROM EXPERIMENTS ON MICE JUST PERTAIN TO MICE IN THE END,

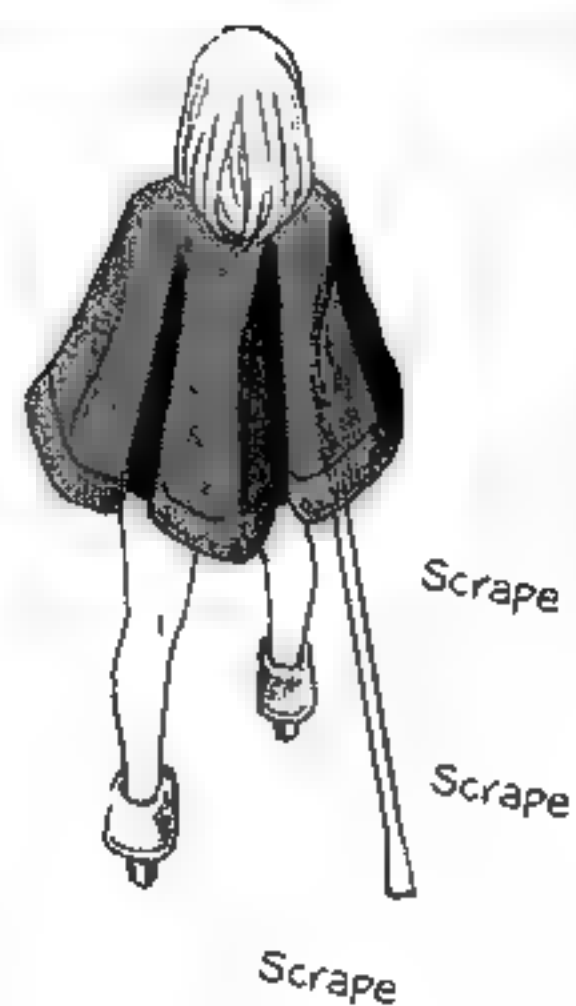
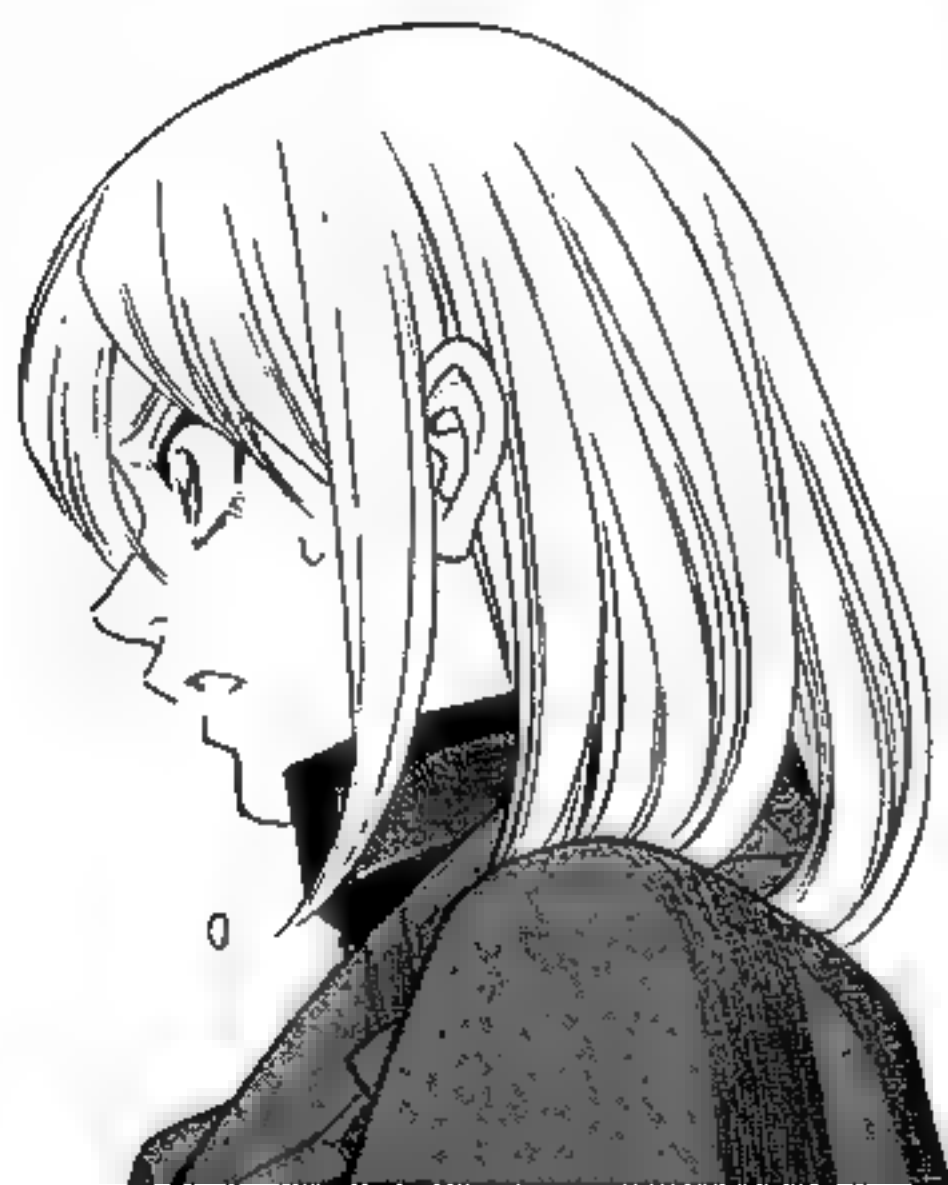
SO THAT'S WHAT COMES TO MIND IF I TAKE THINGS TO THE EXTREME LIKE THE PROFESSOR.

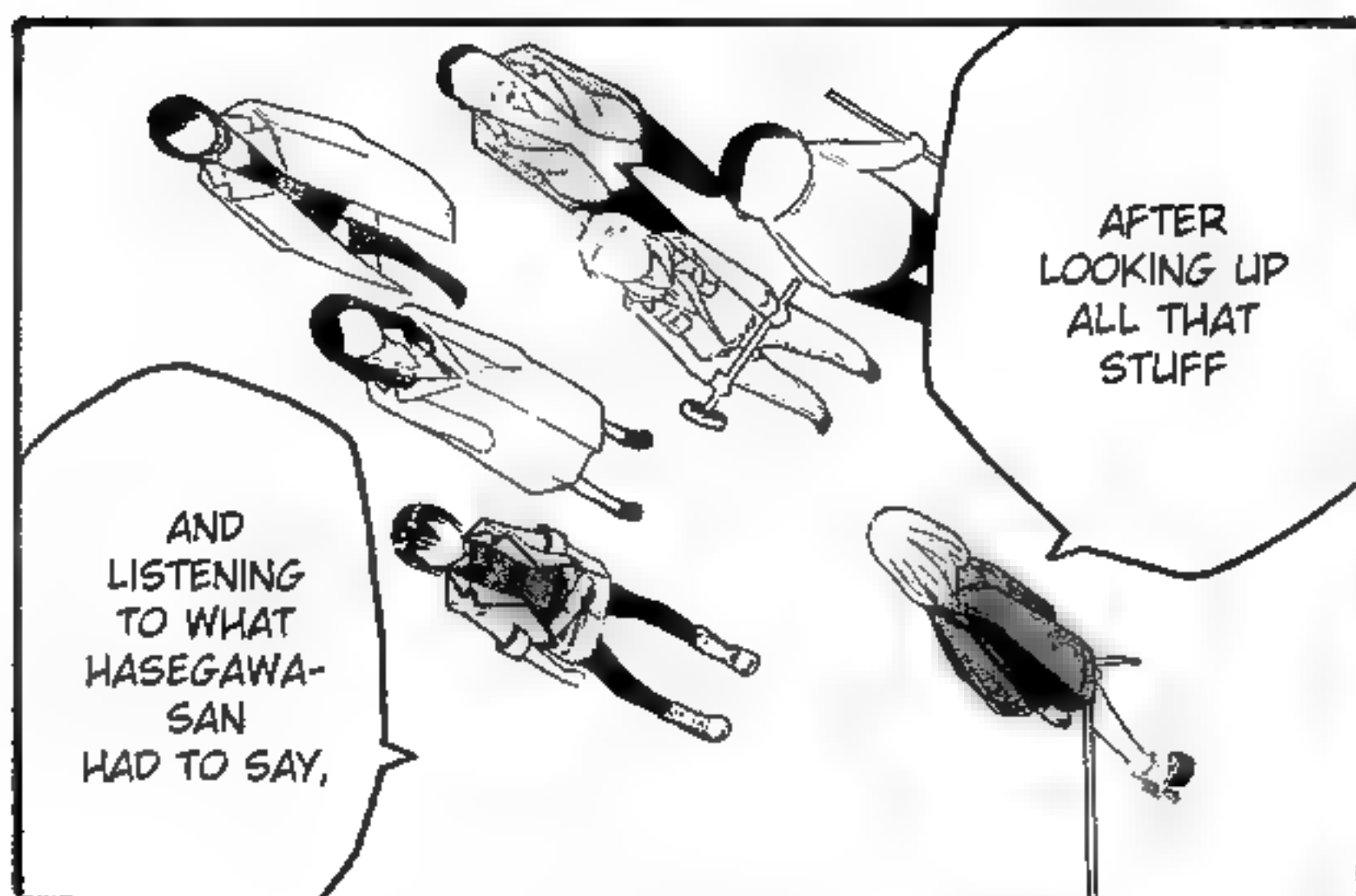
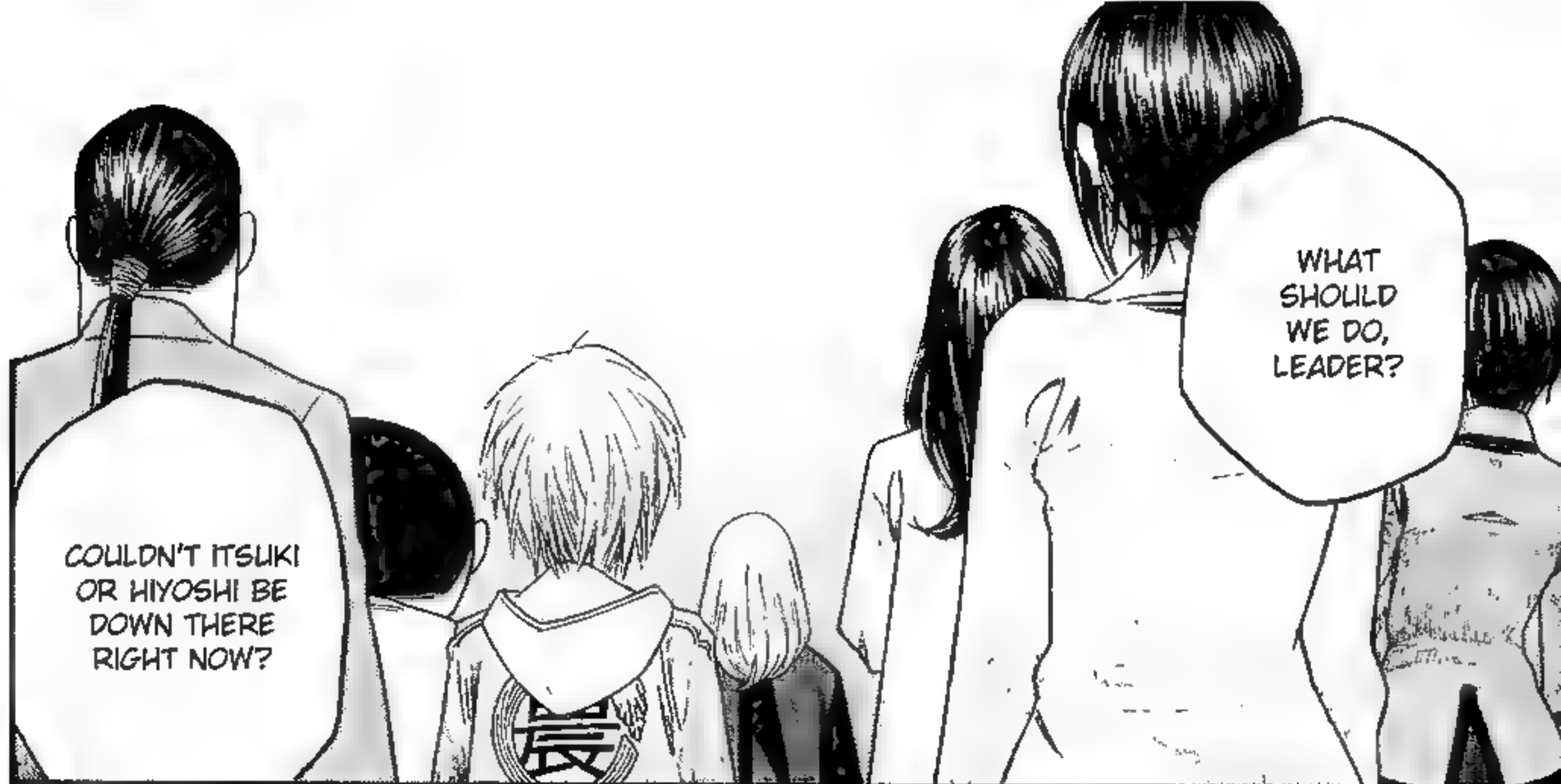
In various countries starting with America, England and South Korea in 2006 it was confirmed that vitamin C and preservatives in soft drinks reacted together and produced the substance benzene. In short, the food additives ascorbic acid (vitamin C) and benzoic acid (preservative) interacted to produce the carcinogen benzene in soft drinks. Most of those drinks only produced a minuscule amount of benzene and weren't deemed an immediate threat to your body, but as of today, each manufacturer has been requested to rectify the situation in America, and even though it was forestalled in Japan, it's now considered to have been dealt with. By the way, the Japanese government has certified that ascorbic acid and benzoic acid are harmless food additives when included separately.



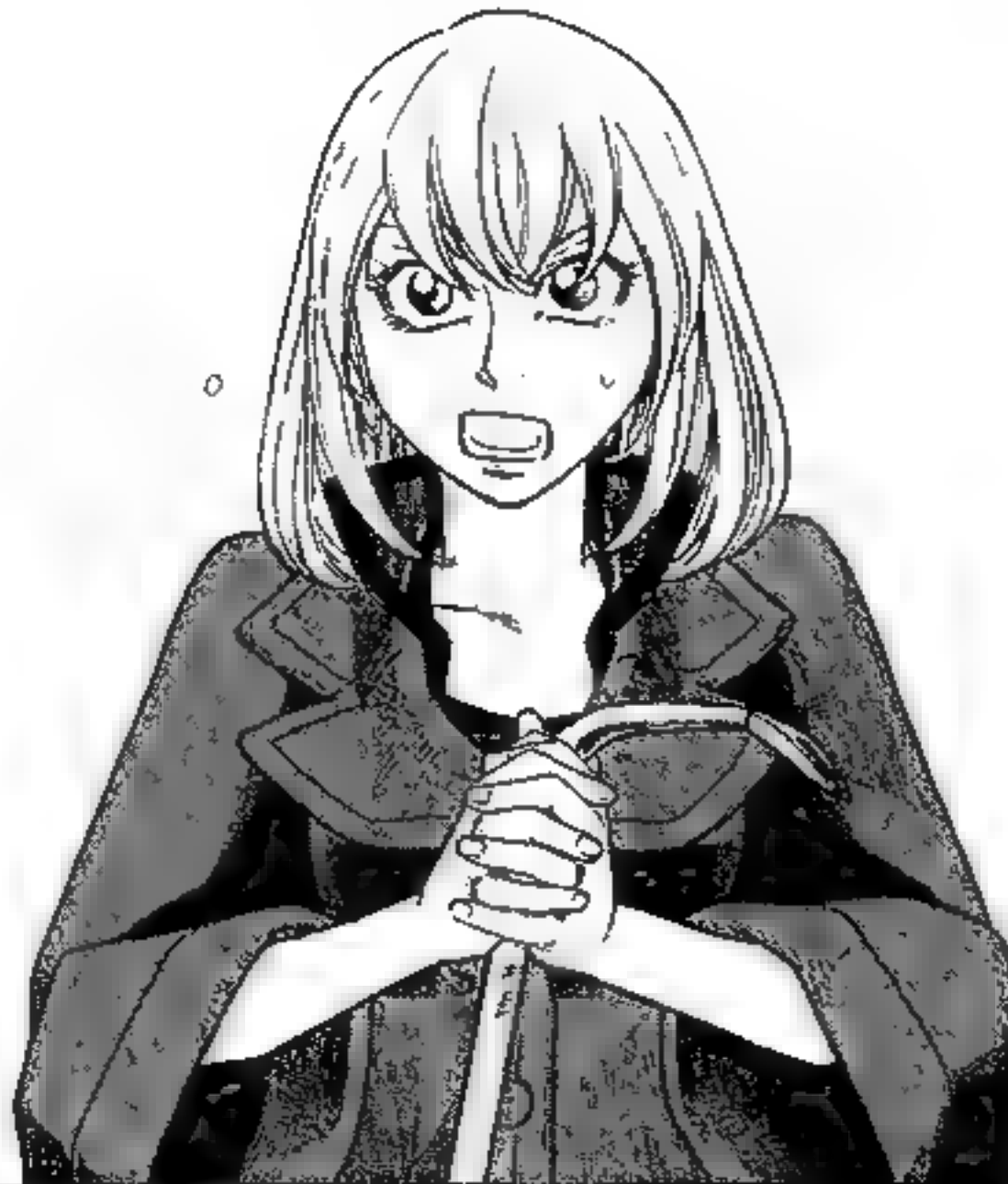


Tadayasu
Sawaki
He's the
main
character,
although
it doesn't
seem
like it.

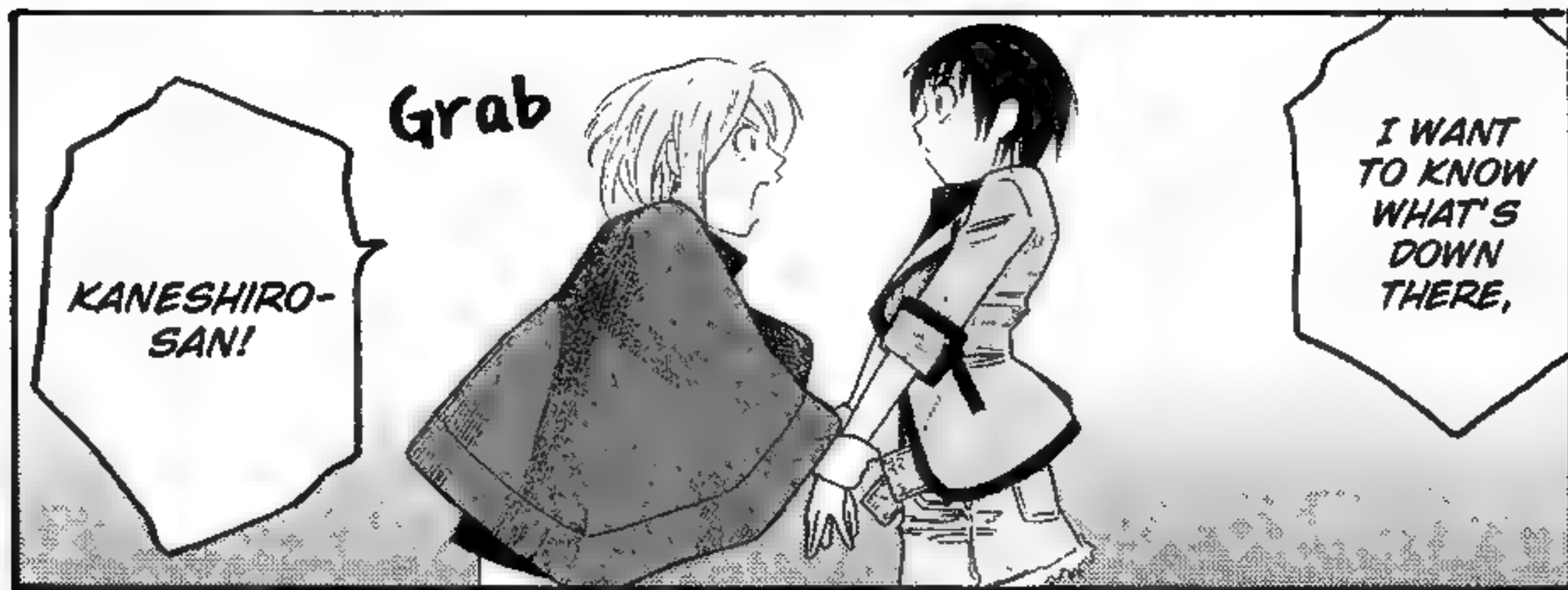
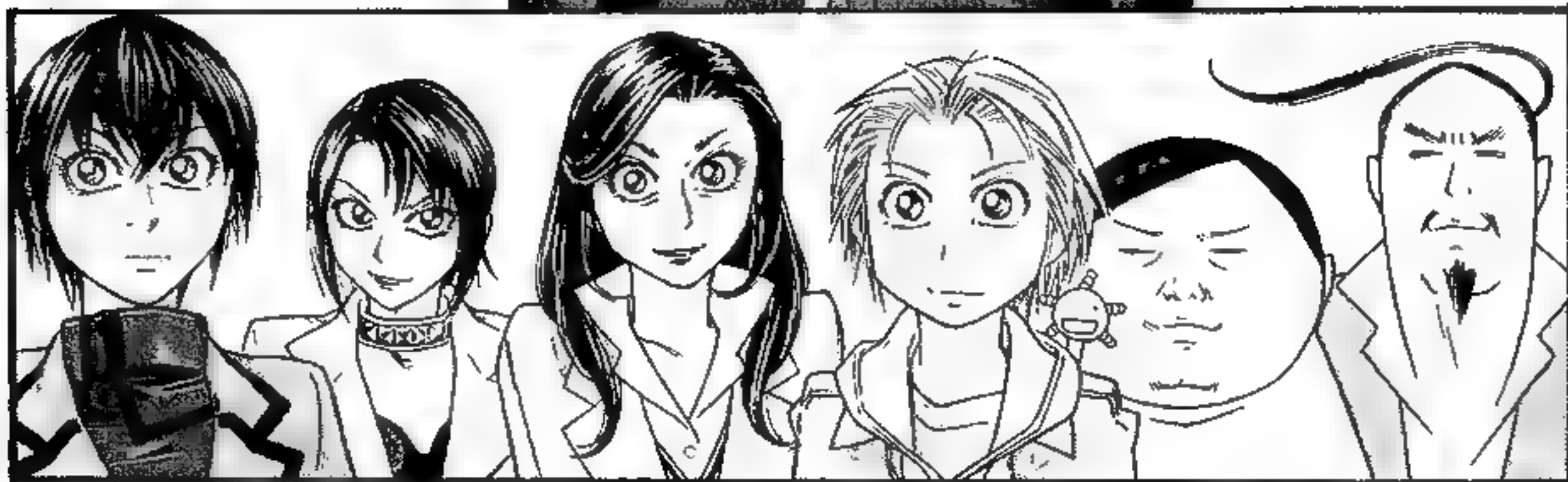




I'D RATHER
KNOW WHAT'S
DOWN THERE IF
I'M GOING TO
REGRET IT
EITHER WAY!



BUT



KANESHIRO-
SAN!

I WANT
TO KNOW
WHAT'S
DOWN
THERE,

OKAY!



...

?

I'M GOING
DOWN THERE
ALONE?

I

I GUESS WE
SOMEHOW
MANAGED TO
PULL IT OFF
WITH THOSE
TISSUES.

THAT'S
INSURANCE FOR
IF PROFESSOR
ITSUKI IS DOWN
THERE ALONE.

KANESHIRO-SAN,
IF IT'S
DANGEROUS,
JUST COME
BACK RIGHT
AWAY.

WHOA...

HANG IN THERE,
KANESHIRO-SAN!



Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com

Deeper Underground



Yuu

Kaneshiro

The third one has finally shown up as a gothic lolita.



Haruka

Hasegawa

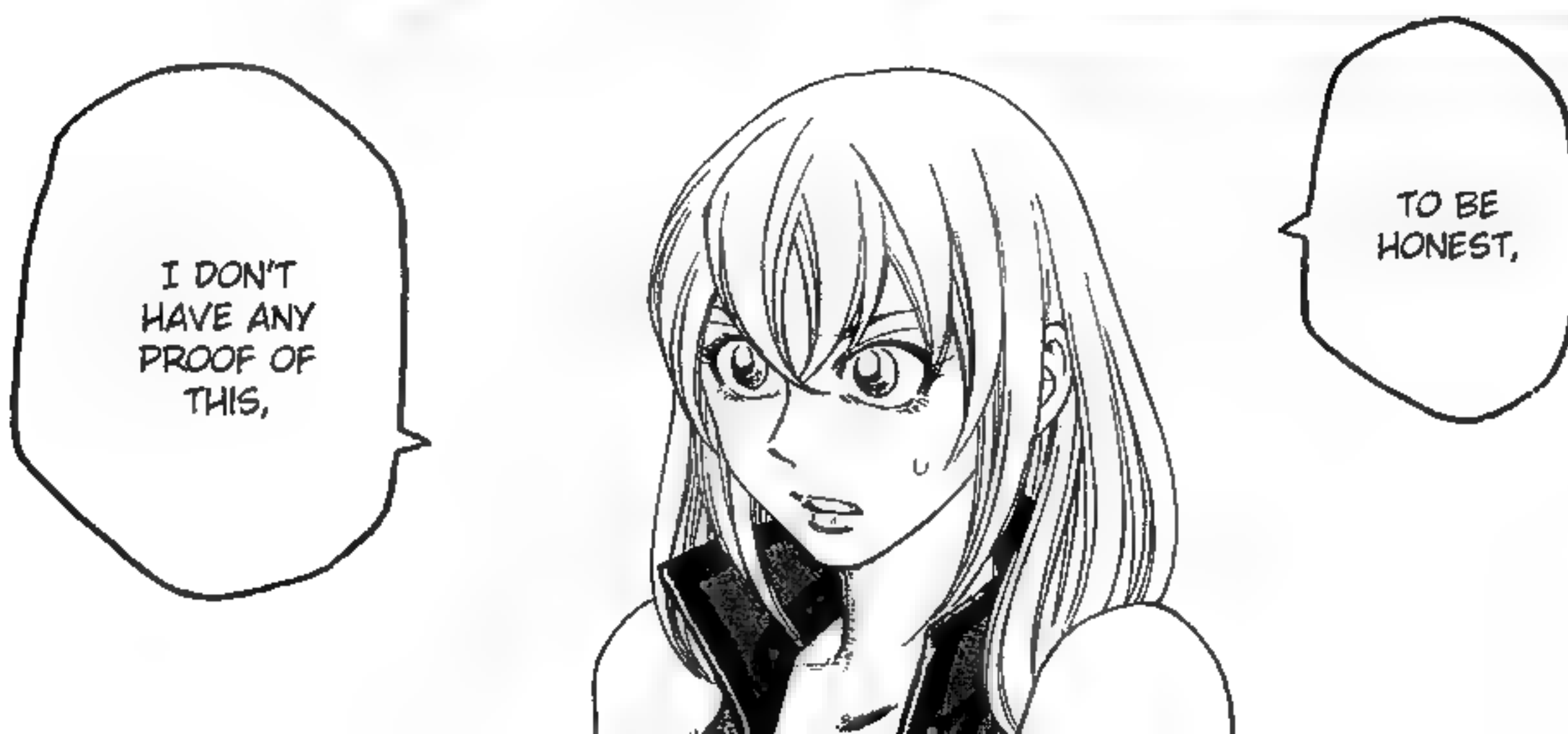
There are a lot of things even graduate students don't know




Hazuki

Oikawa

She's the new leader, or she's still trying to find herself





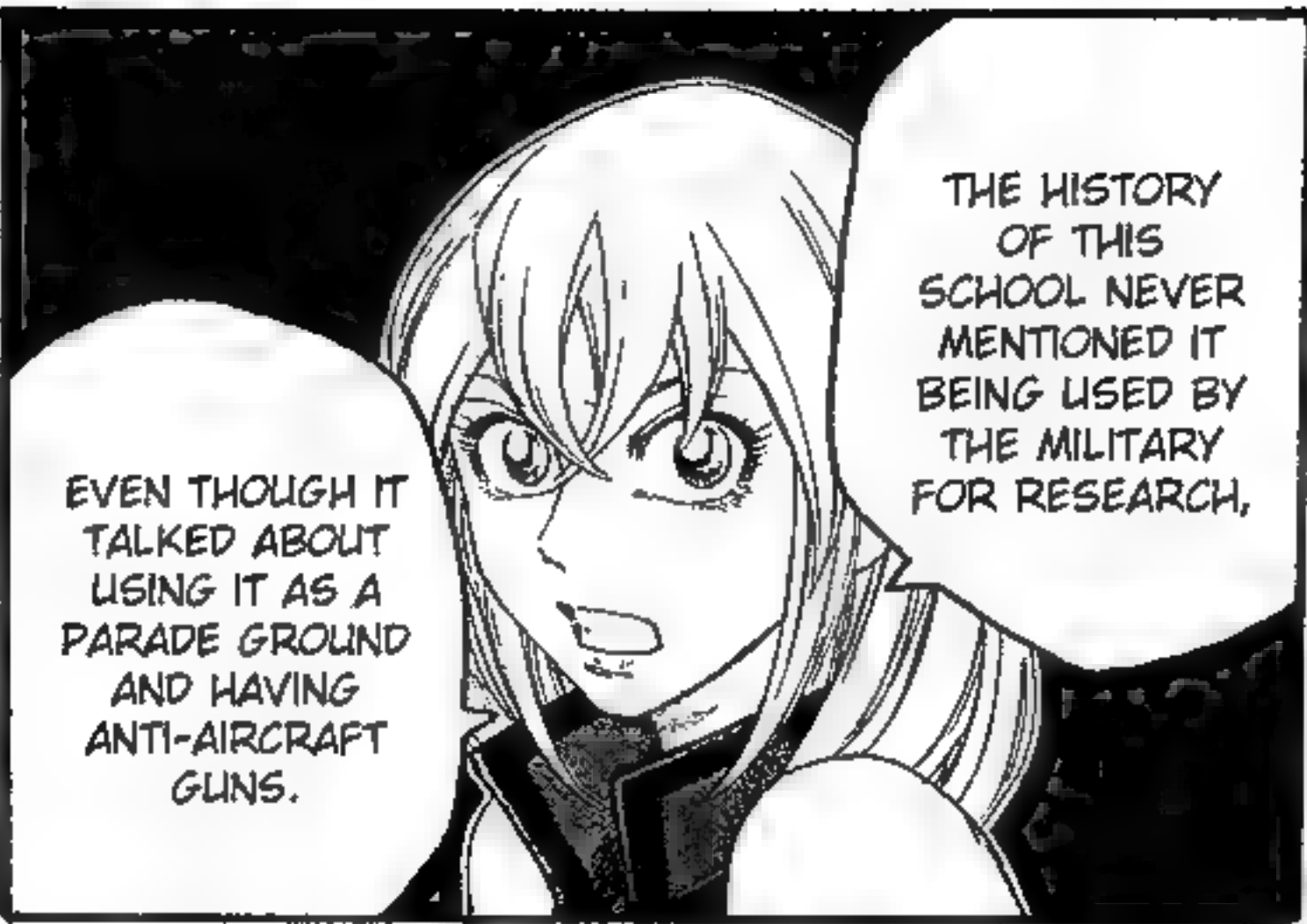
BUT I THINK
PROFESSOR ITSUKI
REPURPOSED AN
OLD UNDERGROUND
MILITARY
INSTALLATION

AND MIGHT BE
DOING SOME KIND
OF DANGEROUS
RESEARCH
DOWN THERE.



Tadayasu Sawaki

There haven't been any scenes lately that show him as the main character.



EVEN THOUGH IT TALKED ABOUT USING IT AS A PARADE GROUND AND HAVING ANTI-AIRCRAFT GUNS.

THE HISTORY OF THIS SCHOOL NEVER MENTIONED IT BEING USED BY THE MILITARY FOR RESEARCH,



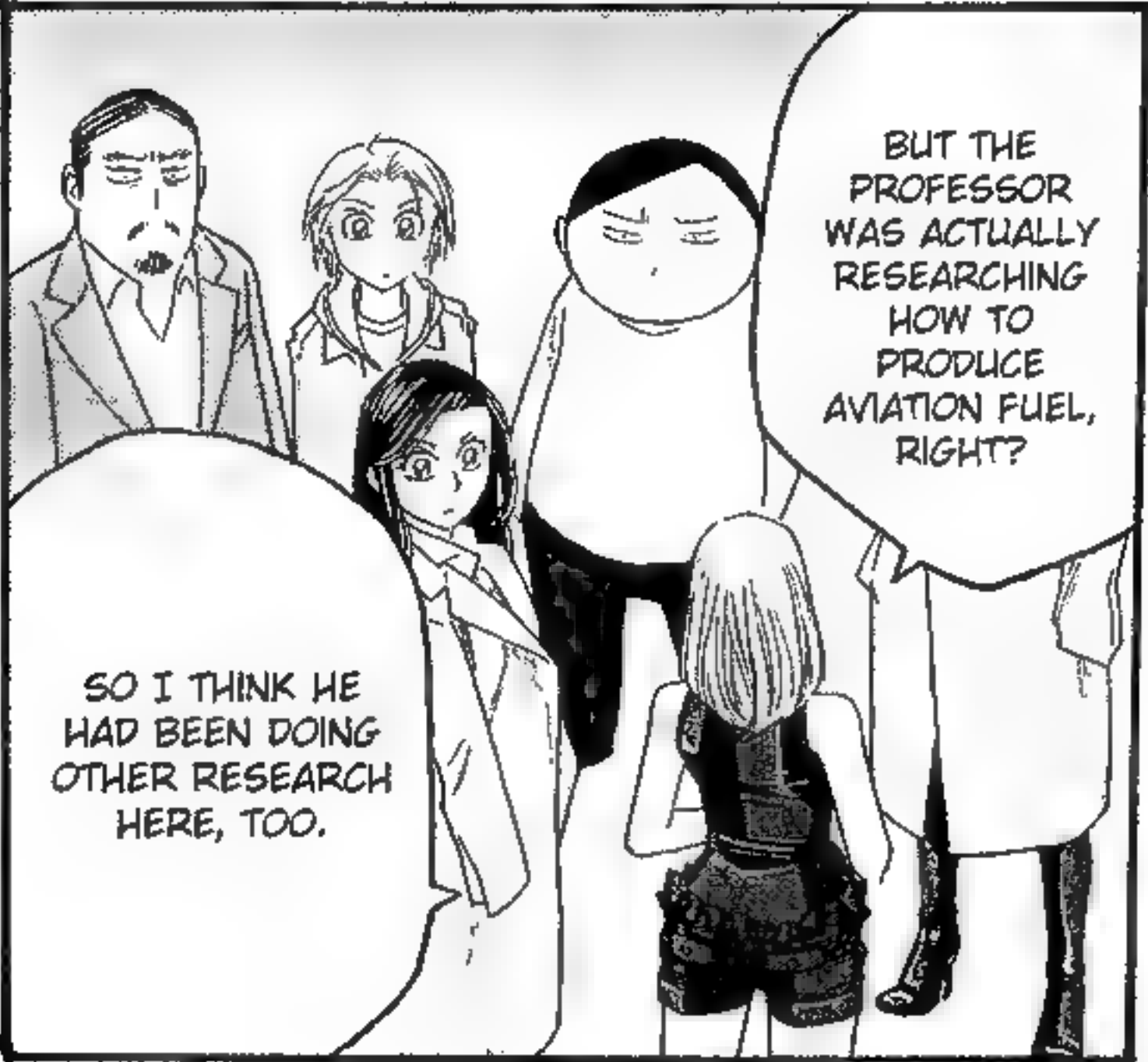
Yeah.

I WOULDN'T PUT IT PAST THAT OLD MAN.



Aoi Mutou

Her status as the heaviest drinker of the Fermentation Room seems to be in jeopardy



SO I THINK HE HAD BEEN DOING OTHER RESEARCH HERE, TOO.

BUT THE PROFESSOR WAS ACTUALLY RESEARCHING HOW TO PRODUCE AVIATION FUEL, RIGHT?



HEY, ARE YOU THINKING THAT WAY BECAUSE I MENTIONED HUMAN EXPERIMENTATION?



SO IT MIGHT NOT BE ALL THAT STRANGE FOR SOMETHING TO BE GOING ON UNDERGROUND.

Whaaat?

You're basically an experimental subject to him, after all

THE PROFESSOR'S RESEARCH SEEMS TO INVOLVE DOING A BUNCH OF THINGS I DON'T REALLY UNDERSTAND...

Ad

By the way, there was a large "Moyashi" feature in "Figure Ou" (No. 128) sold on September 24, 2008. It came with a soft vinyl bonus Figurine and there are 20 or so pages of a "microbe festival". Hm? Yeah, that's more pages than the main story.

THIS IS
JUST MY
IMAGINATION
RUNNING WILD,

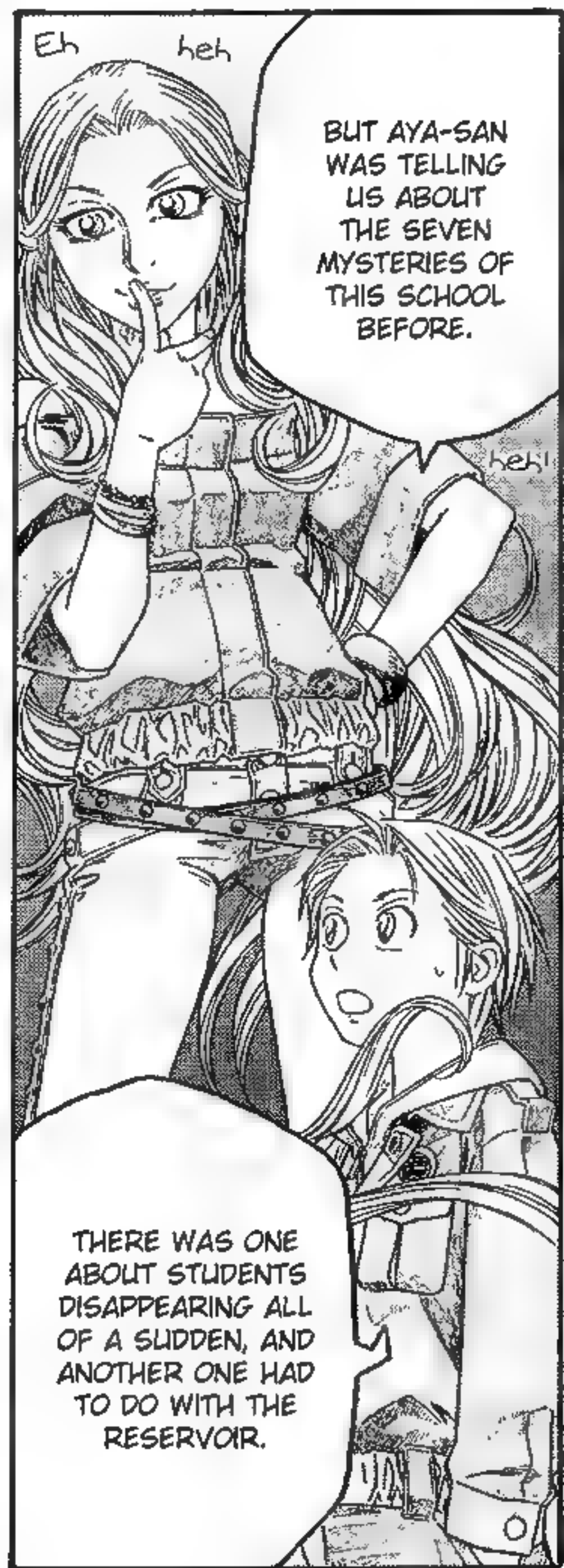


UM...



COME
TO THINK
OF IT,

THEY DECIDED
TO USE A
BUILDING THE
MILITARY BUILT
FOR THE
BASE OF THE
RESERVOIR'S
WINDMILL!

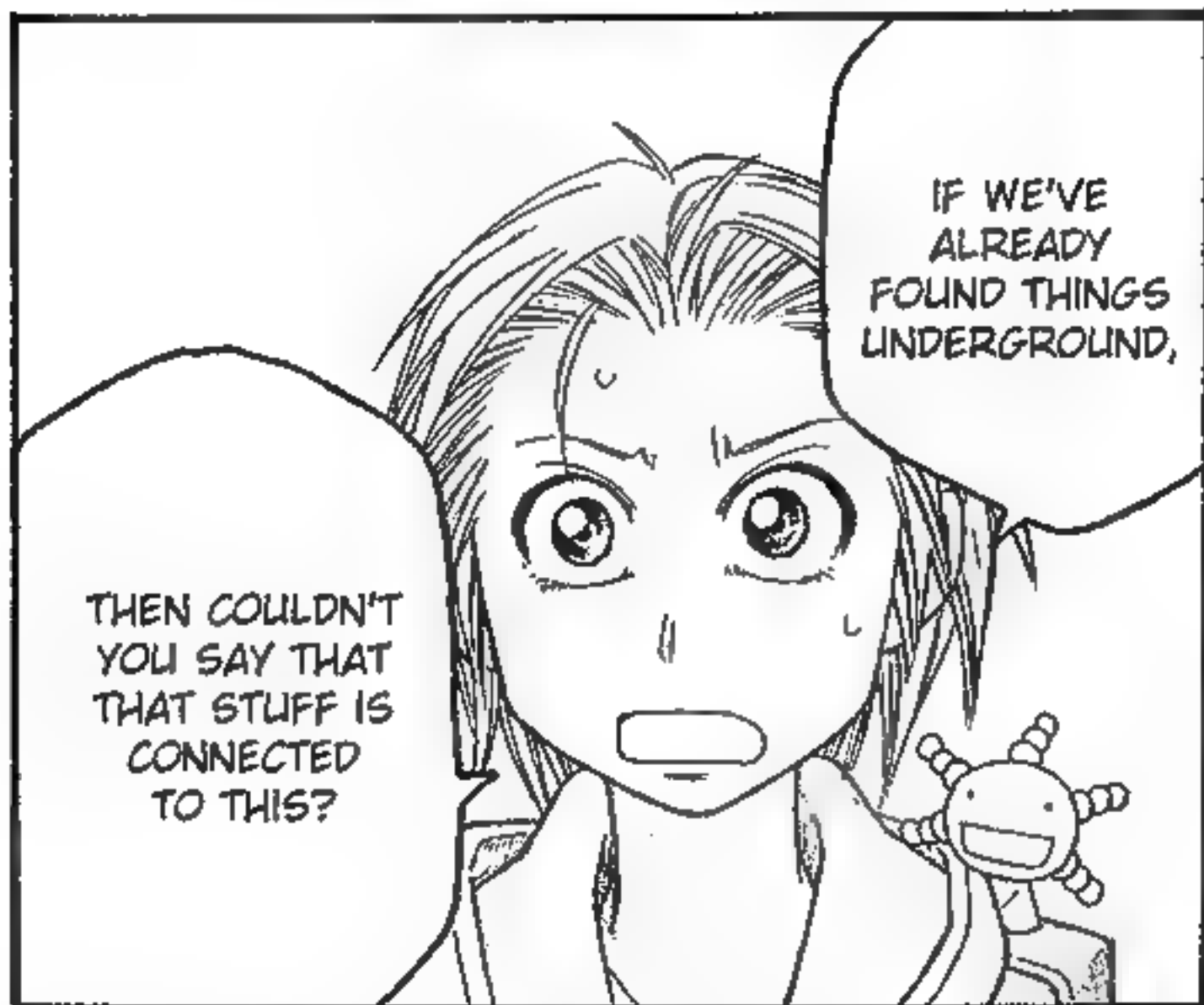


Eh heh

BUT AYA-SAN
WAS TELLING
US ABOUT
THE SEVEN
MYSTERIES OF
THIS SCHOOL
BEFORE.

heh!

↑ Aya-san
Aya Hirooka
is a
third-year
at a certain
agricultural
university
She's in the
Cheerleading
Club



IF WE'VE
ALREADY
FOUND THINGS
UNDERGROUND,

THEN COULDN'T
YOU SAY THAT
THAT STUFF IS
CONNECTED
TO THIS?





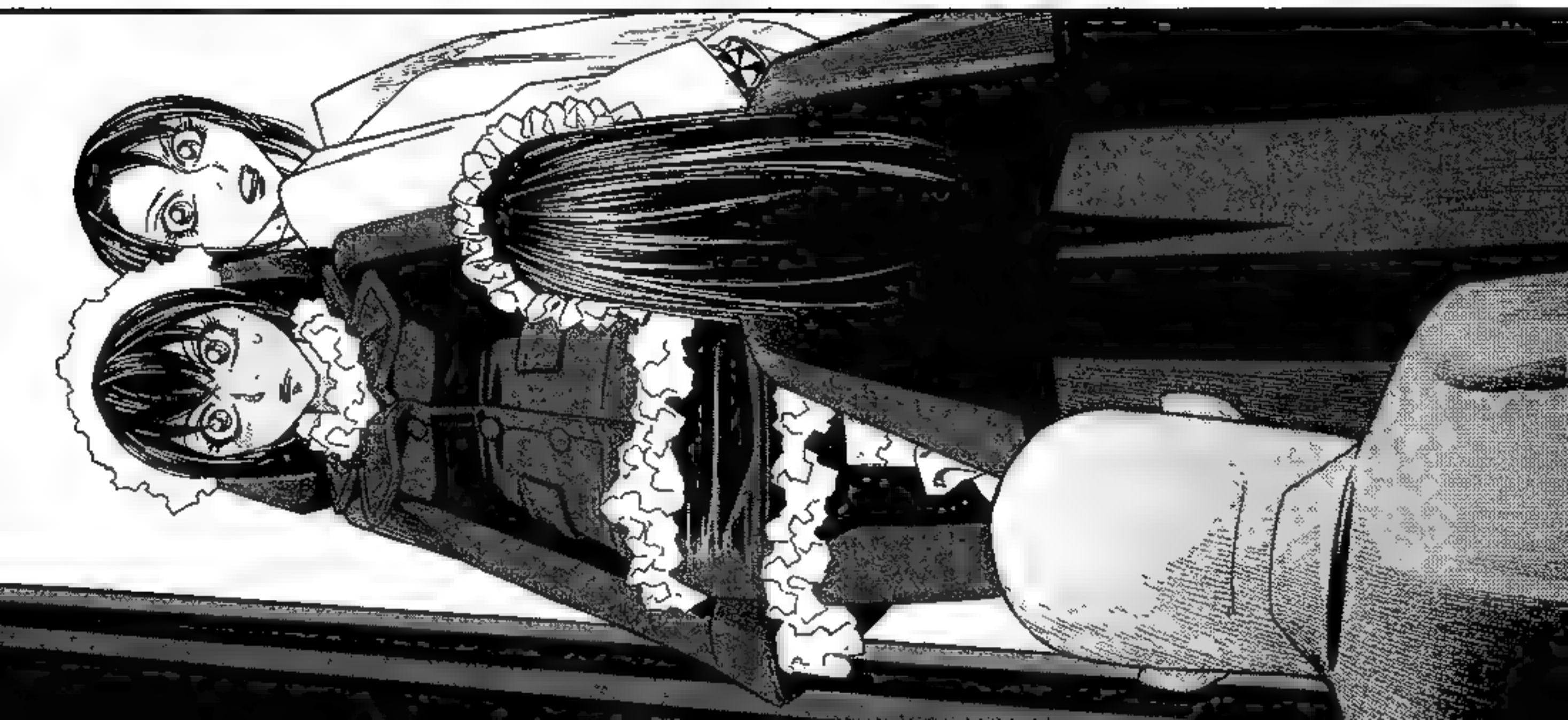
Kaoru
Misato

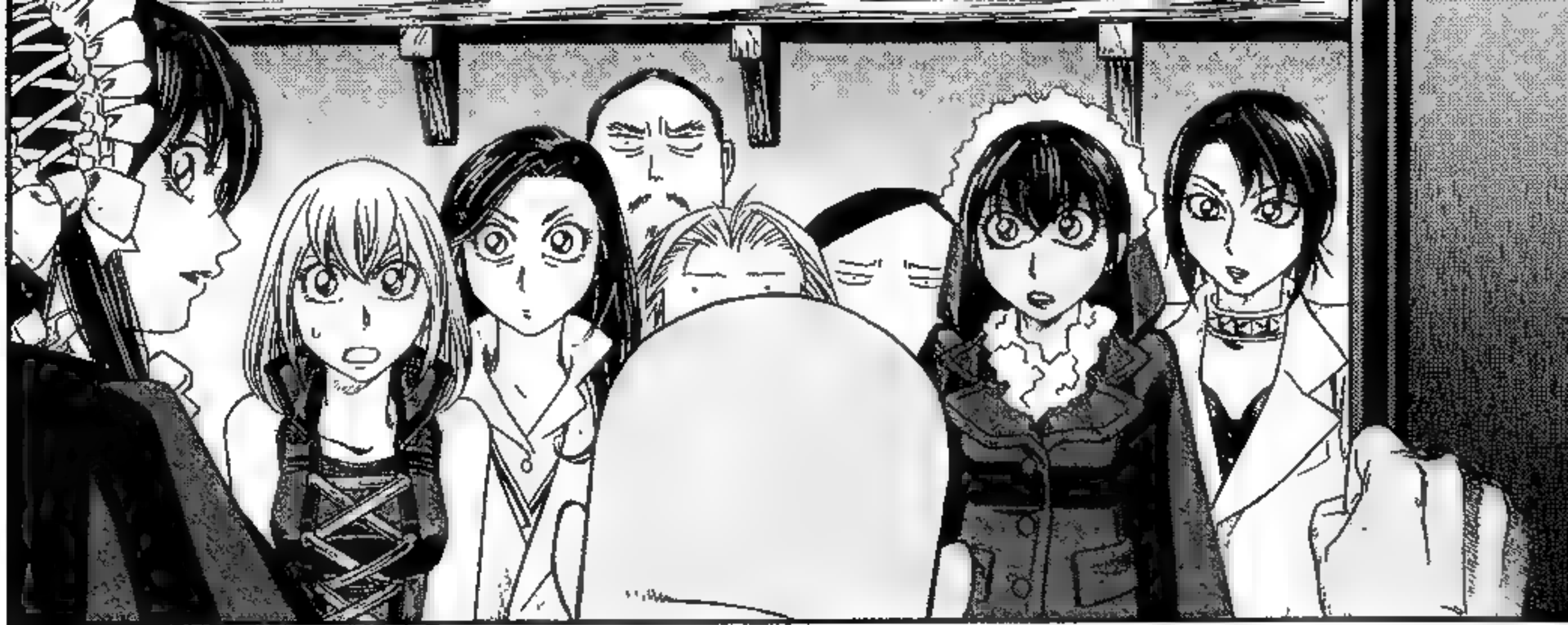
He might be
surprisingly
innocent.



Takuma
Kawahama

It's
finally time
for the
introduction
of him "in
costume"





Keizou
Itsuki

This is
almost
like his first
appearance
in chapter 1
Plug.



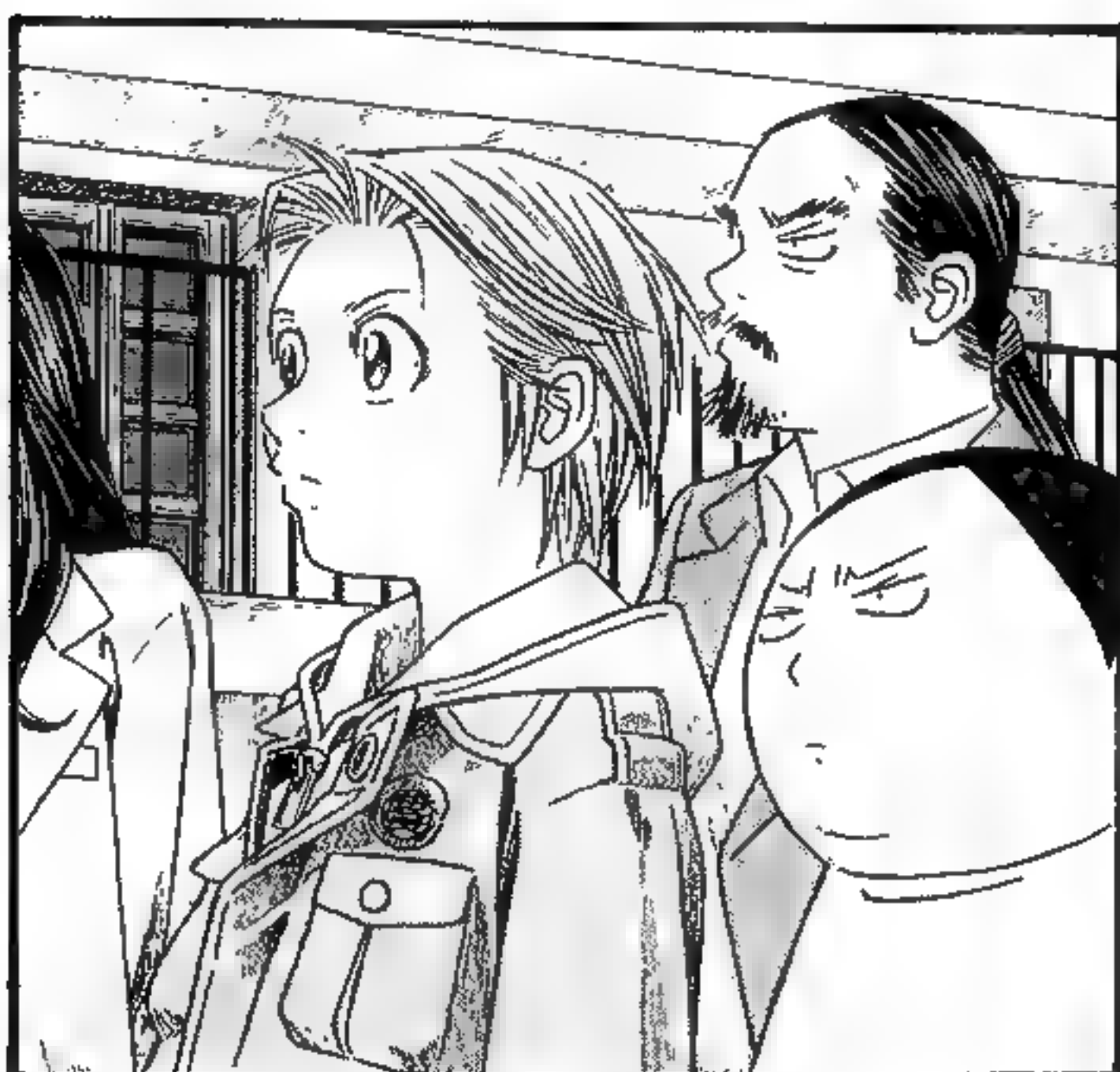
Kei Yuuki
He's a guy



I GUESS I
SHOULD HAVE
MADE SURE
THE DOOR WAS
CLOSED, HUH?

IT LOOKS
LIKE YOU'RE
ALL HERE.





In volume 3.



MUTOU-KUN,
SAWAKI-KUN, DO
YOU REMEMBER
THE WORT I HAD
FERMENTED IN
THE WASHING
AREA ABOVE
US?

YOU SAID YOU
WERE SURE THAT
IT WOULD FAIL,
MUTOU-KUN,



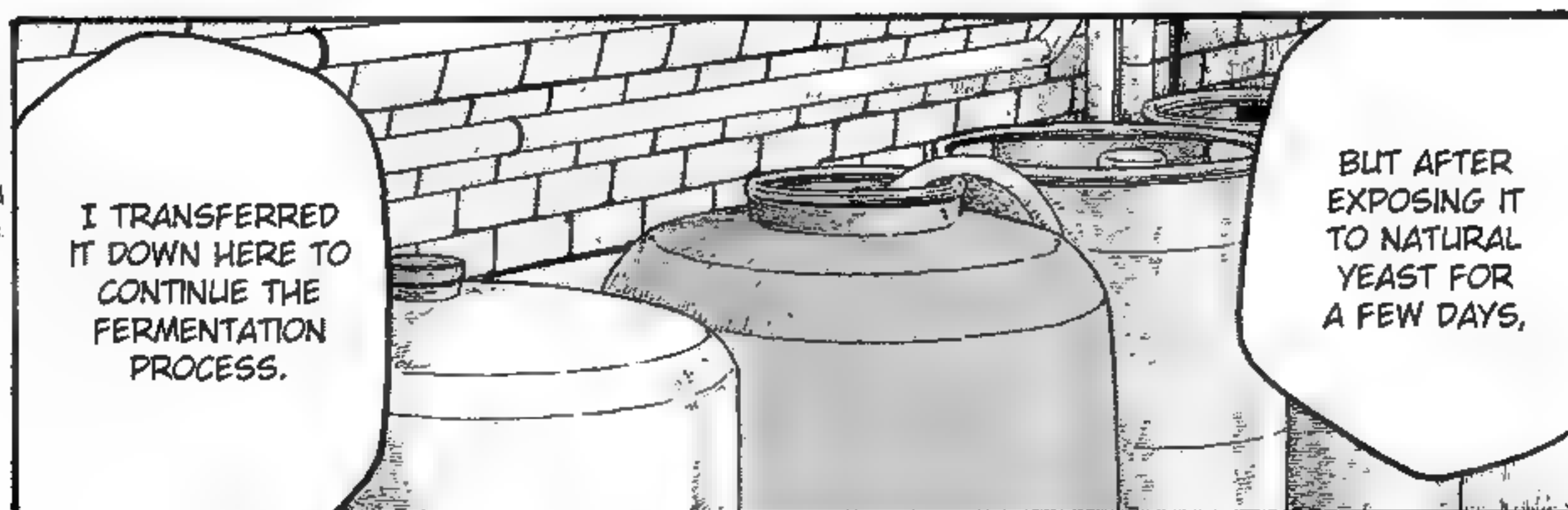
FIRST
COME
OVER
HERE.

THE
TEMPERATURE
IS STABLE
UNDERGROUND.



Natural
yeast

This is
basically wild
S. cerevisiae.



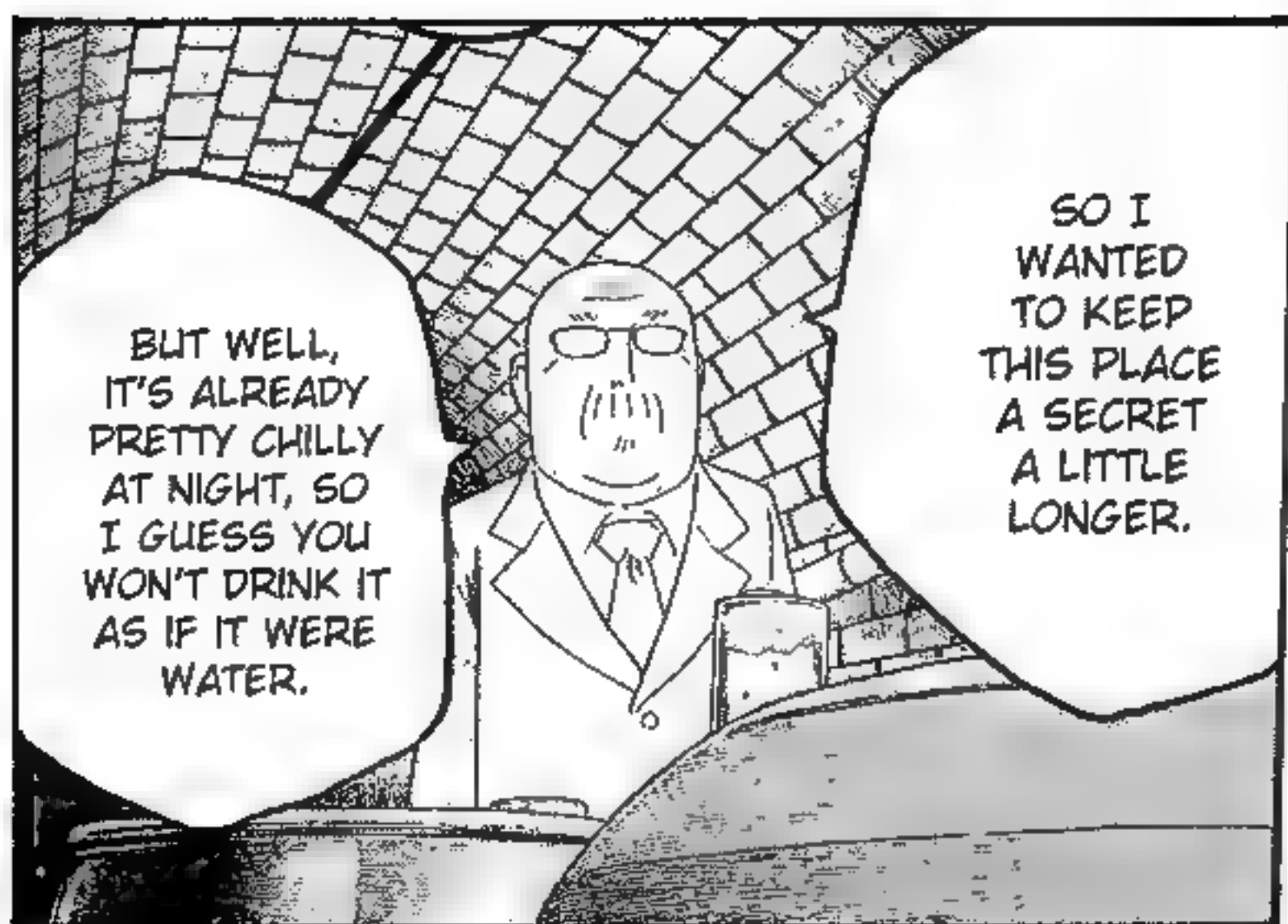
I TRANSFERRED
IT DOWN HERE TO
CONTINUE THE
FERMENTATION
PROCESS.

BUT AFTER
EXPOSING IT
TO NATURAL
YEAST FOR
A FEW DAYS,

BUT EVEN IN
THE SUMMER, IT'S
ALWAYS WITHIN THAT
TEMPERATURE RANGE
UNDERGROUND, SO
LOOK. WITHOUT A
DOUBT, THE BEER IS
READY TO DRINK.



WHEN
FERMENTING BEER
ABOVE GROUND, IT
NEEDS TO BE AT
10-25 DEGREES
CELSIUS FOR
THE YEAST TO
MULTIPLY,



BUT WELL,
IT'S ALREADY
PRETTY CHILLY
AT NIGHT, SO
I GUESS YOU
WON'T DRINK IT
AS IF IT WERE
WATER.

SO I
WANTED
TO KEEP
THIS PLACE
A SECRET
A LITTLE
LONGER.



THE CEILING
IS LOWER,
SO BE
CAREFUL.

WELL THEN,
ALL OF YOU
COME THIS
WAY.

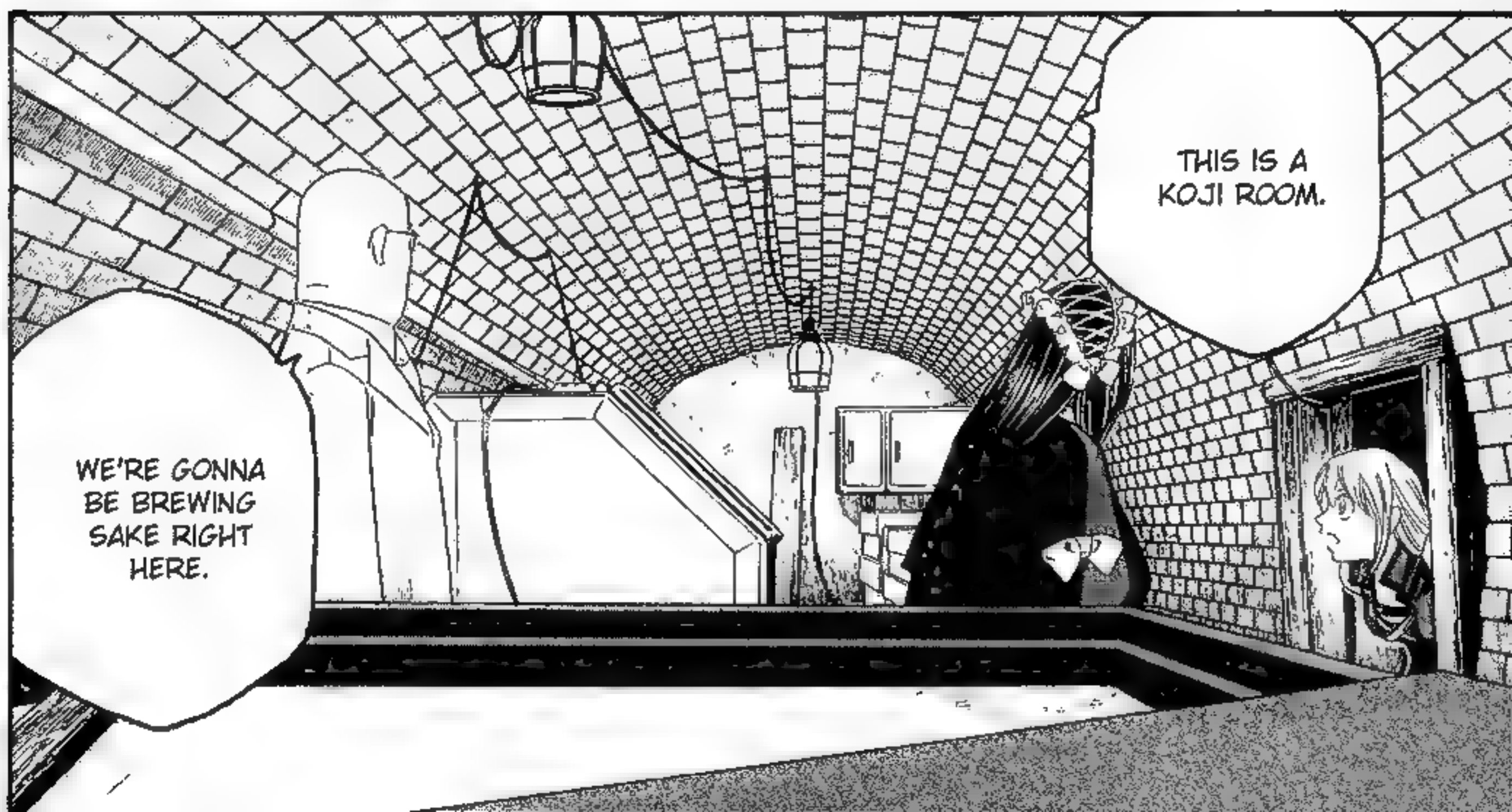
I'm not
so sure



OH!!!!

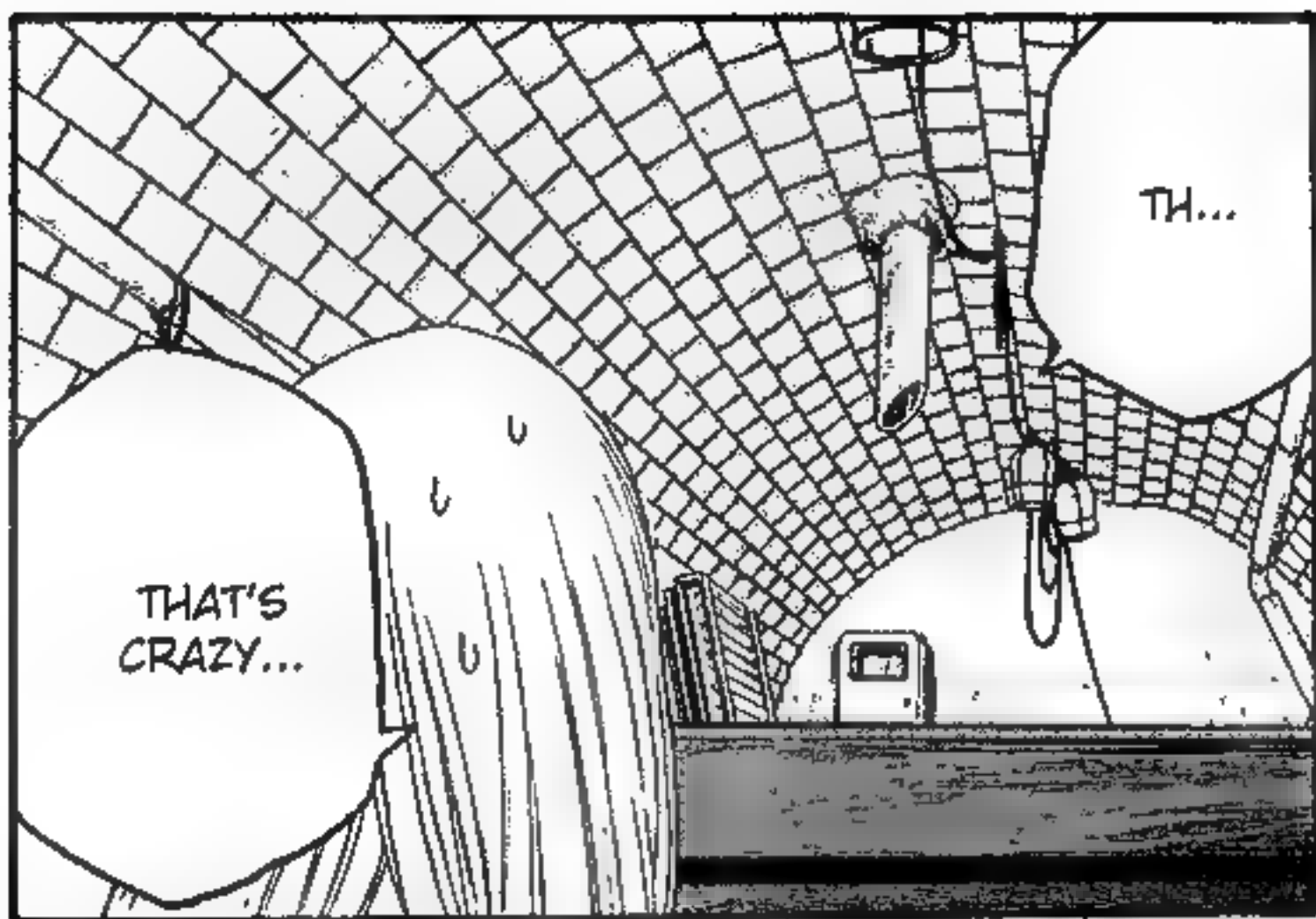
W-WE
CAN
DRINK
THAT?

OF COURSE,
BUT YOU'D
JUST DRINK
TOO MUCH,
MUTOU-KUN.



WE'RE GONNA
BE BREWING
SAKE RIGHT
HERE.

THIS IS A
KOJI ROOM.



THAT'S
CRAZY...

TH...



A KOJI
ROOM...?

A...

ISN'T IT
AMAZING?
I WAS
SURPRISED
ABOUT IT,
TOO.



PROFES-
SOR!

WHAT
WAS THIS
UNDERGROUND
PASSAGE
ORIGINALLY!?



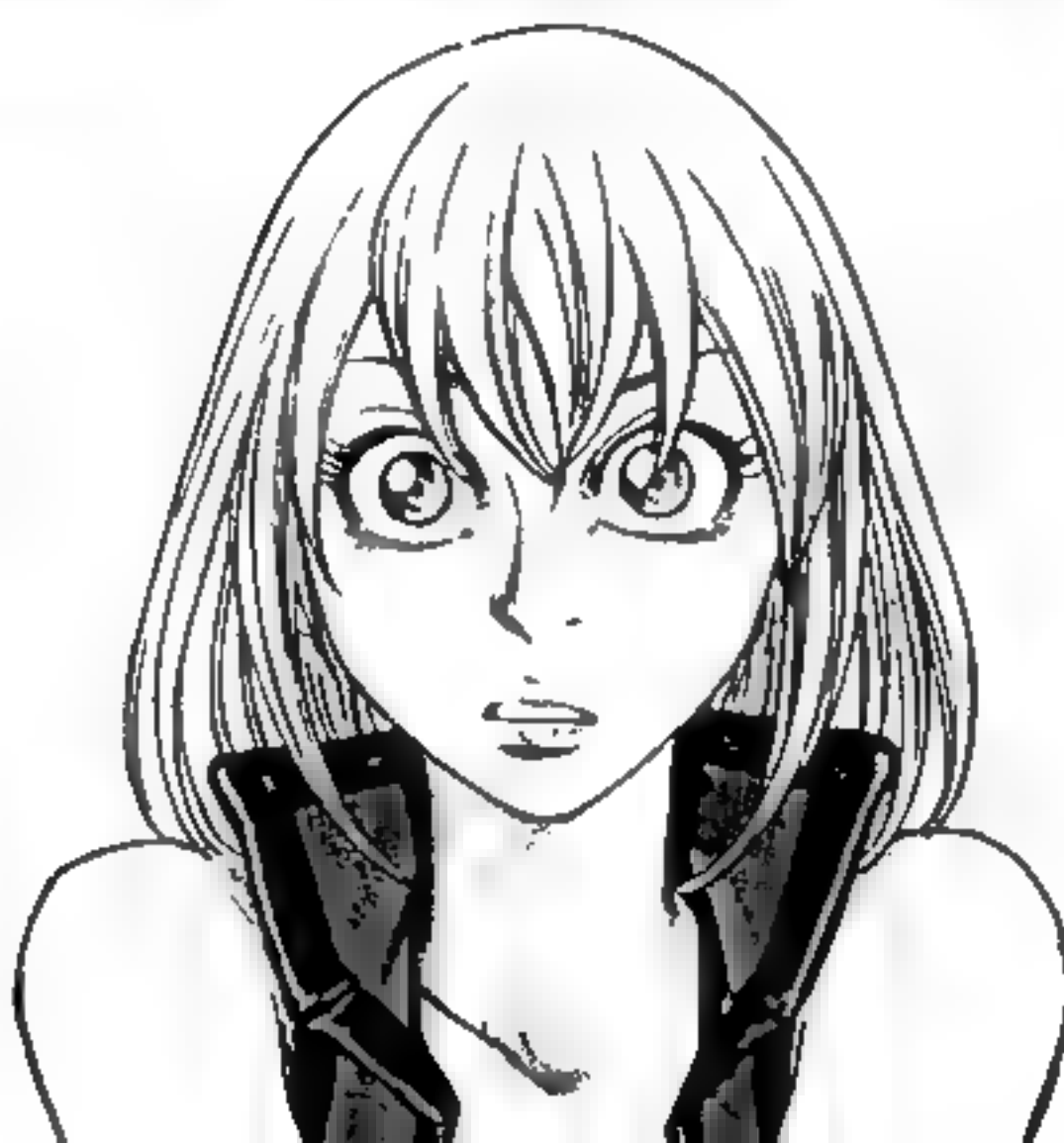
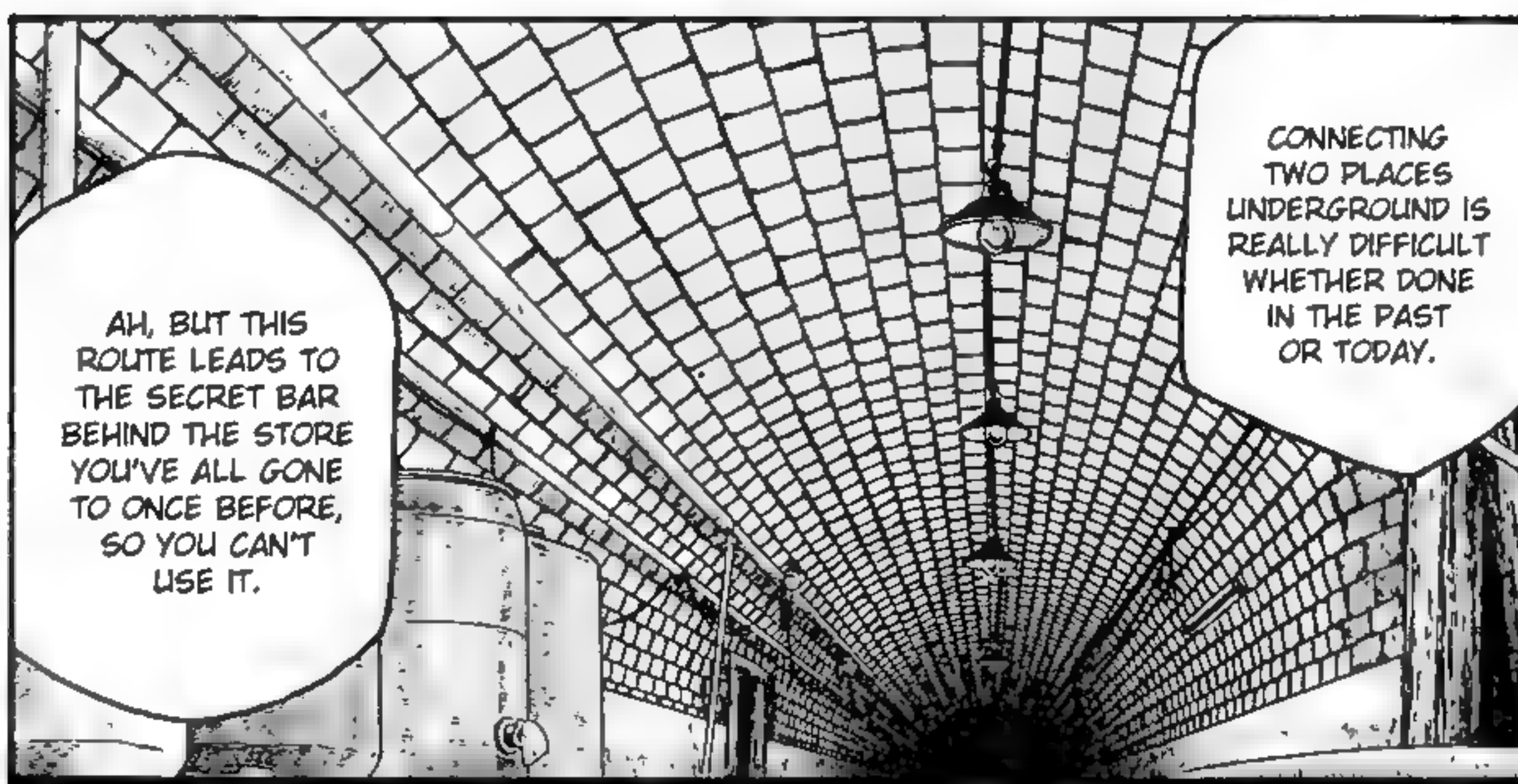
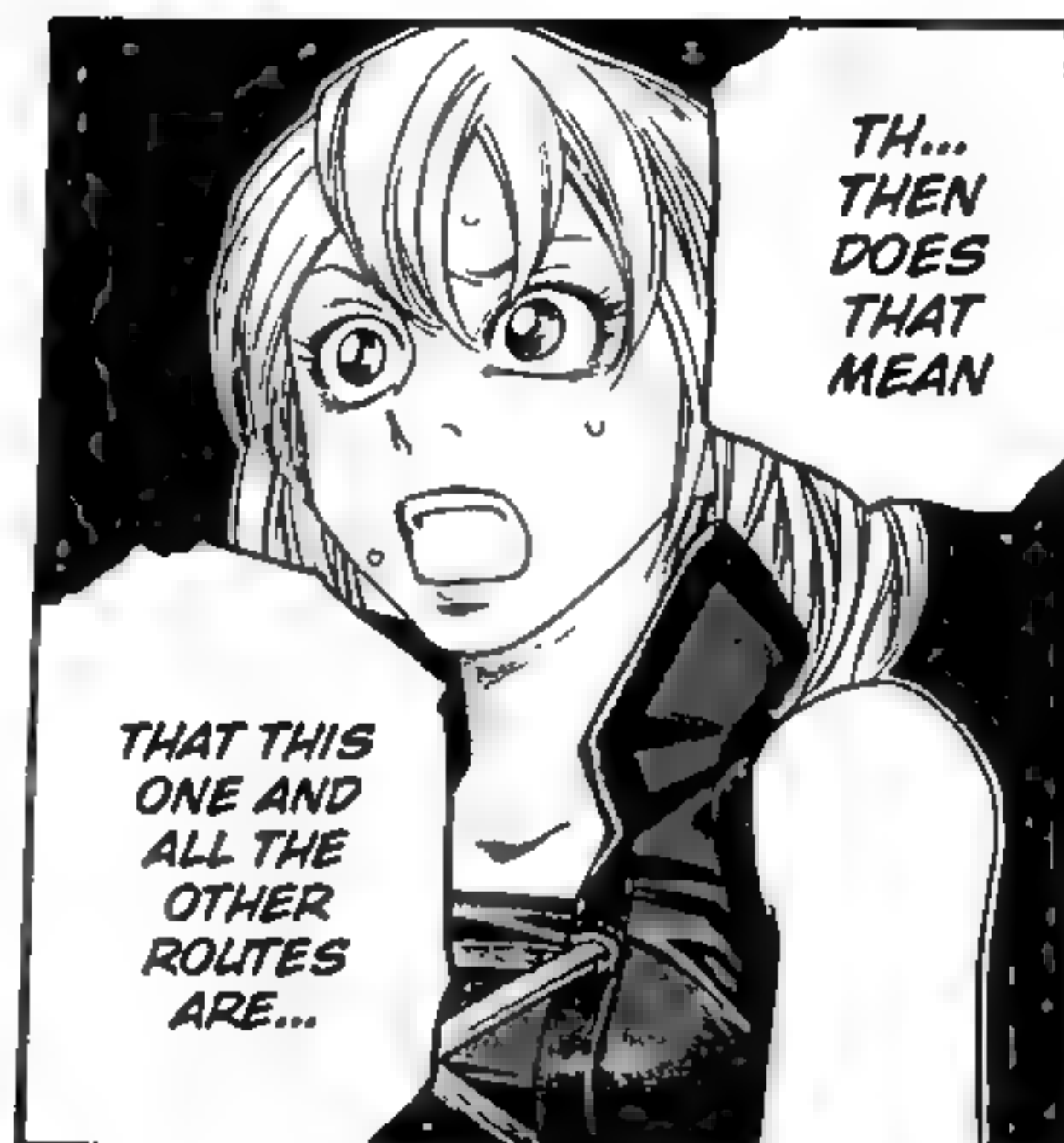
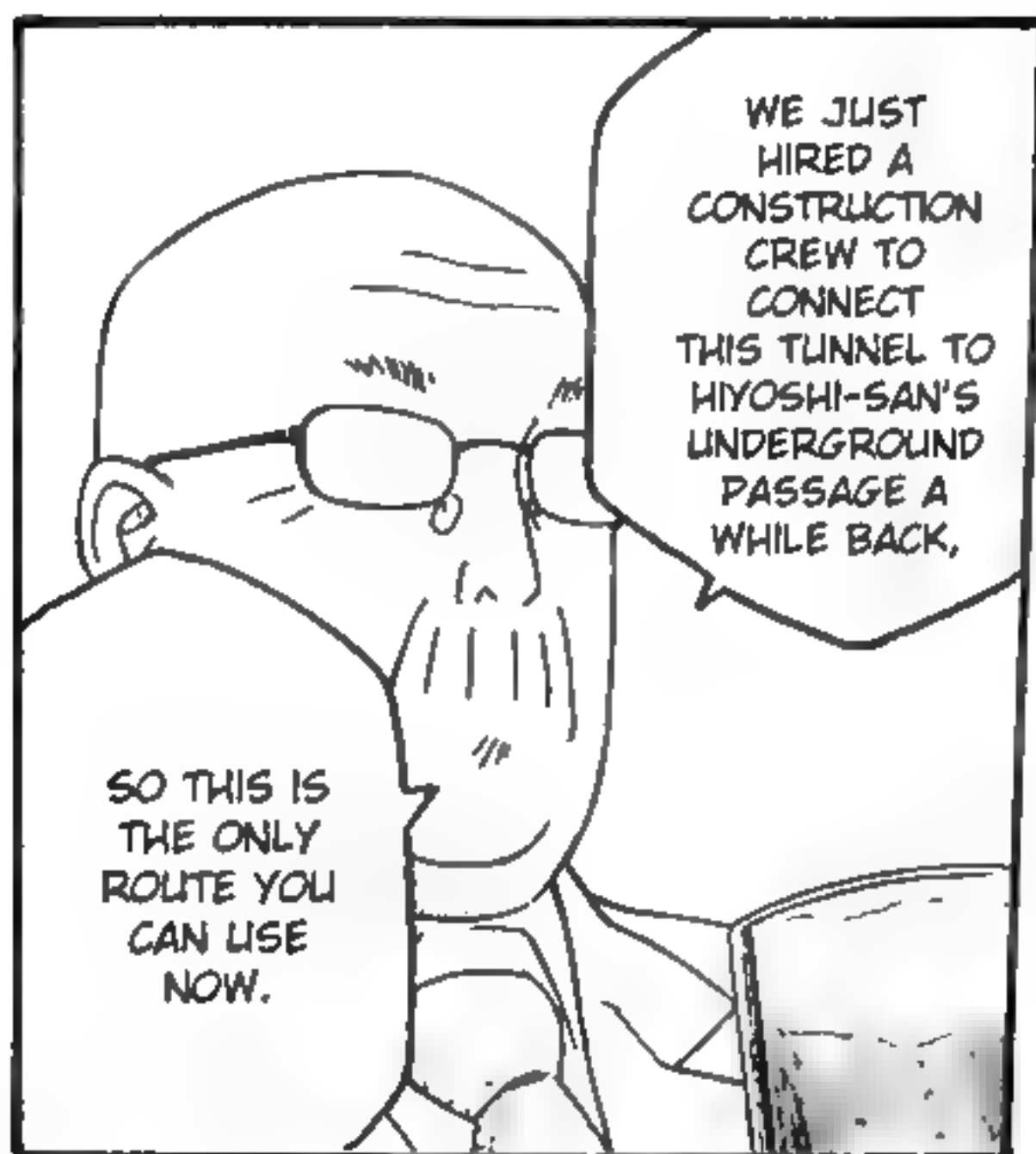
THE HIYOSHI
BREWERY'S
KOJI ROOM AND
STOREROOM.

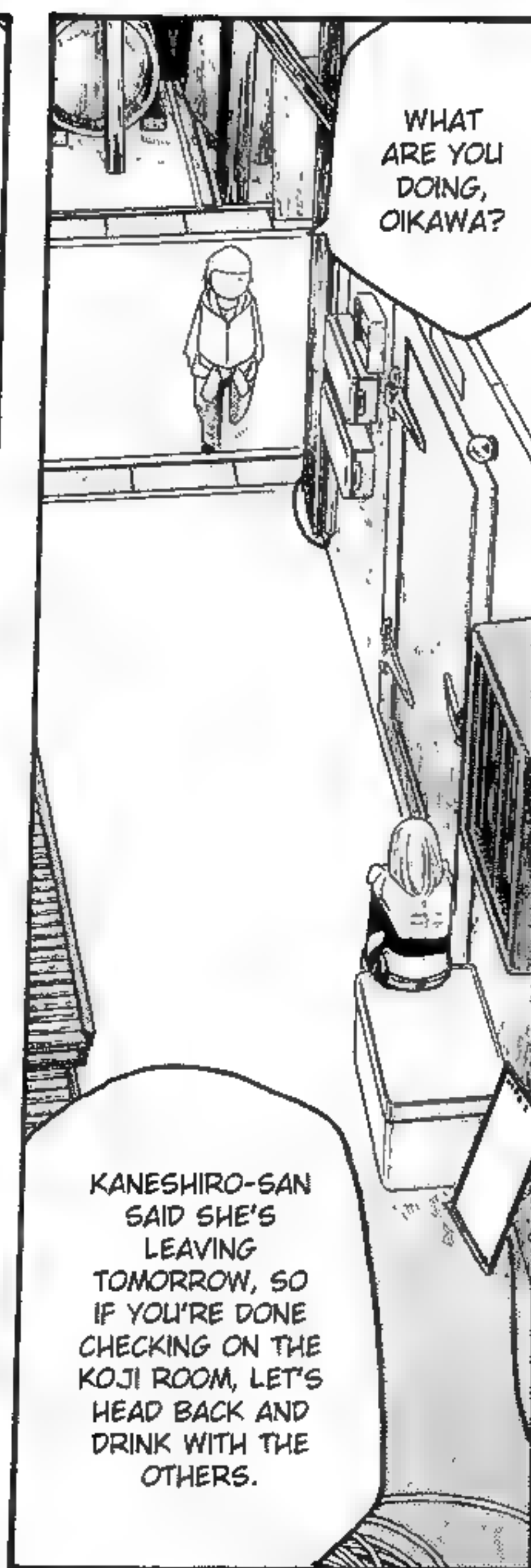
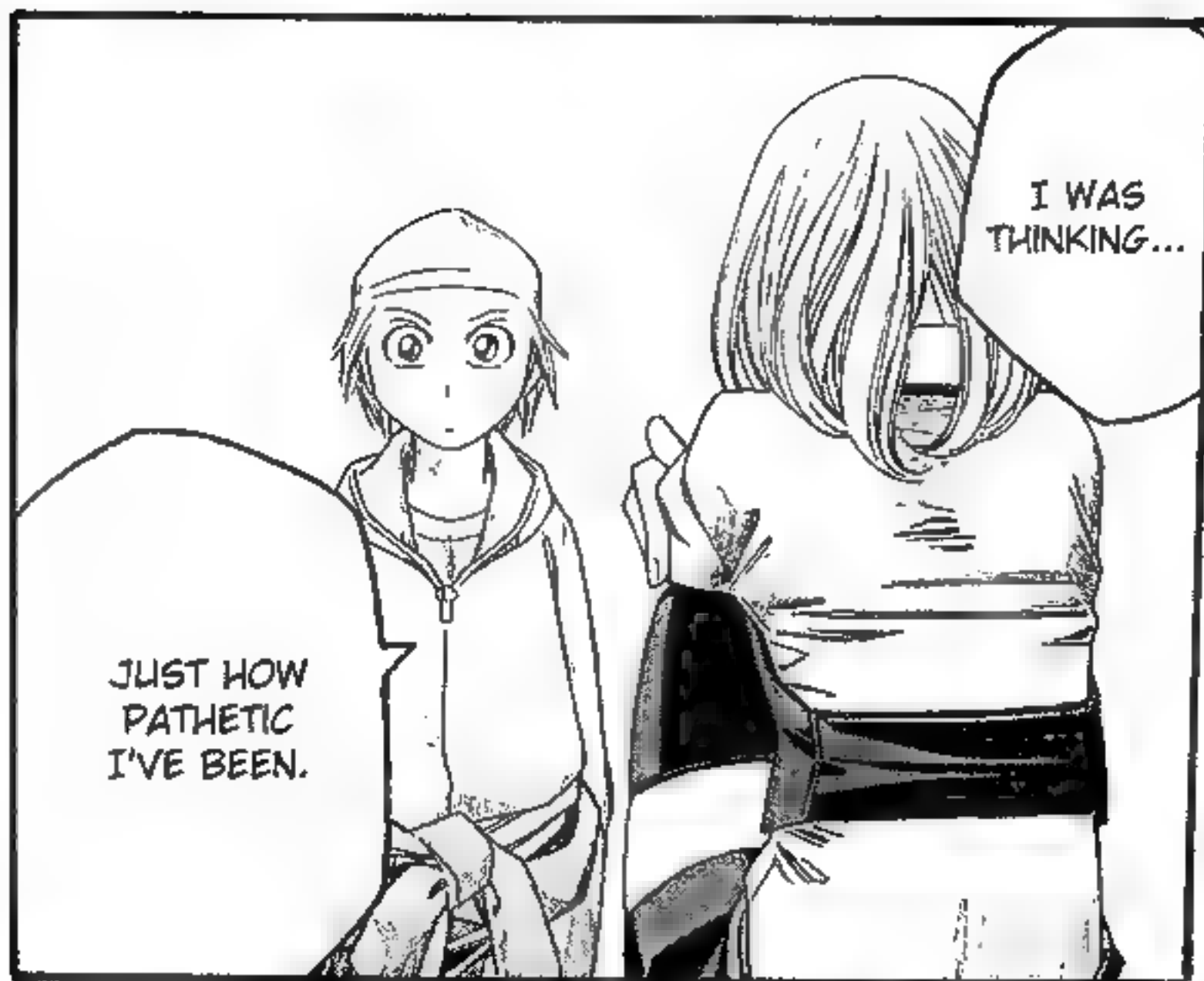
IT WAS
ORIGINALLY

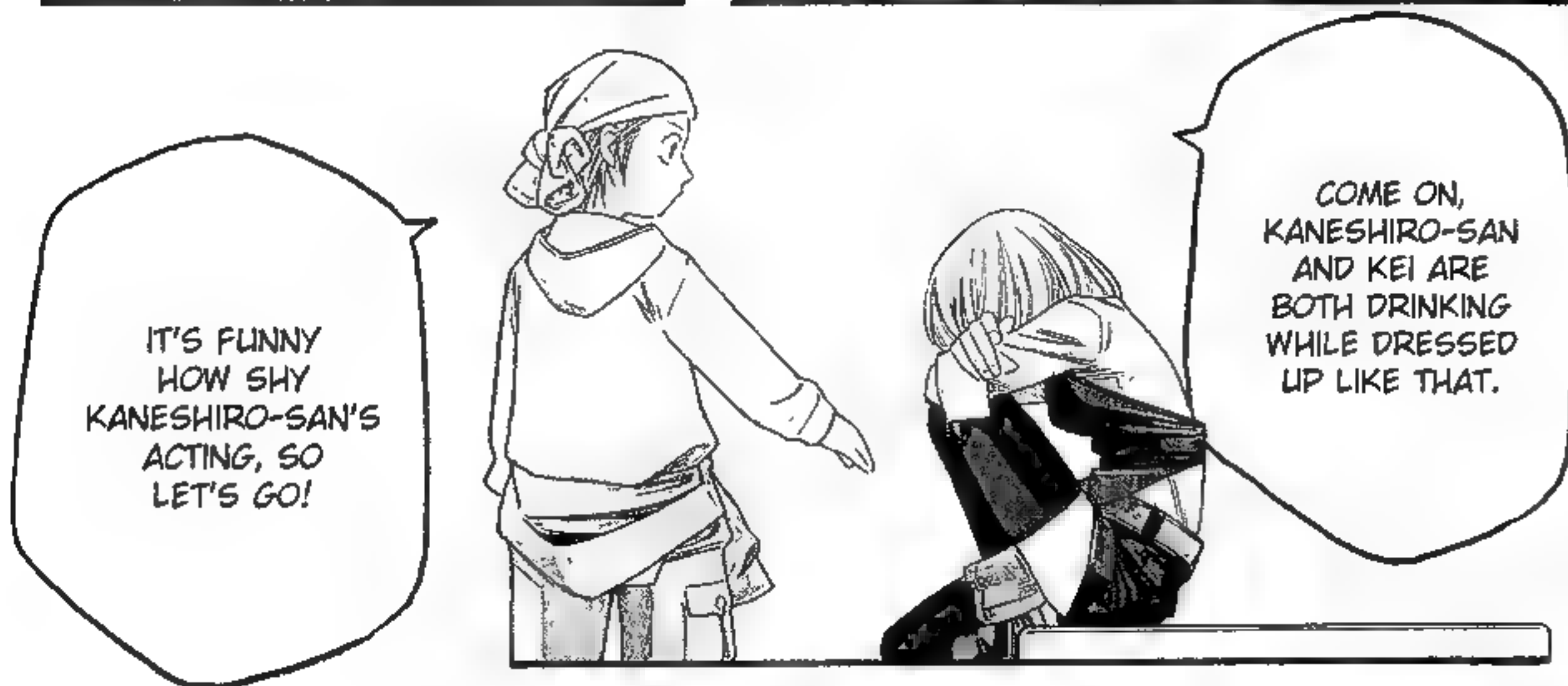


Near the entrance to the road approaching Kanda Shrine in Ochanomizu, Tokyo is Amanoya, a shop that's been around since the Meiji period that's well-known for their amazake. They constructed a brewery at the store where they brew amazake miso and natto, among other things, and then sell them on the spot. Six meters below the brewery behind the store was an underground room that spanned 200 meters, but it was filled in outside the premises of the brewery. By the way, they brew natto in the same building as miso and other things. This would normally be avoided, but they said, "It'll be okay if you do things right."









OIKAWA...
I'M THE ONE
THAT SHOULD
PROBABLY BE
APOLOGIZING.

Scratch



Scratch

I GUESS I
HAVE NO
CHOICE...



The confession
is next time.



BUT YOU'RE
THE ONLY ONE
HERE I HAVEN'T
SPOKEN TO
ABOUT THIS.



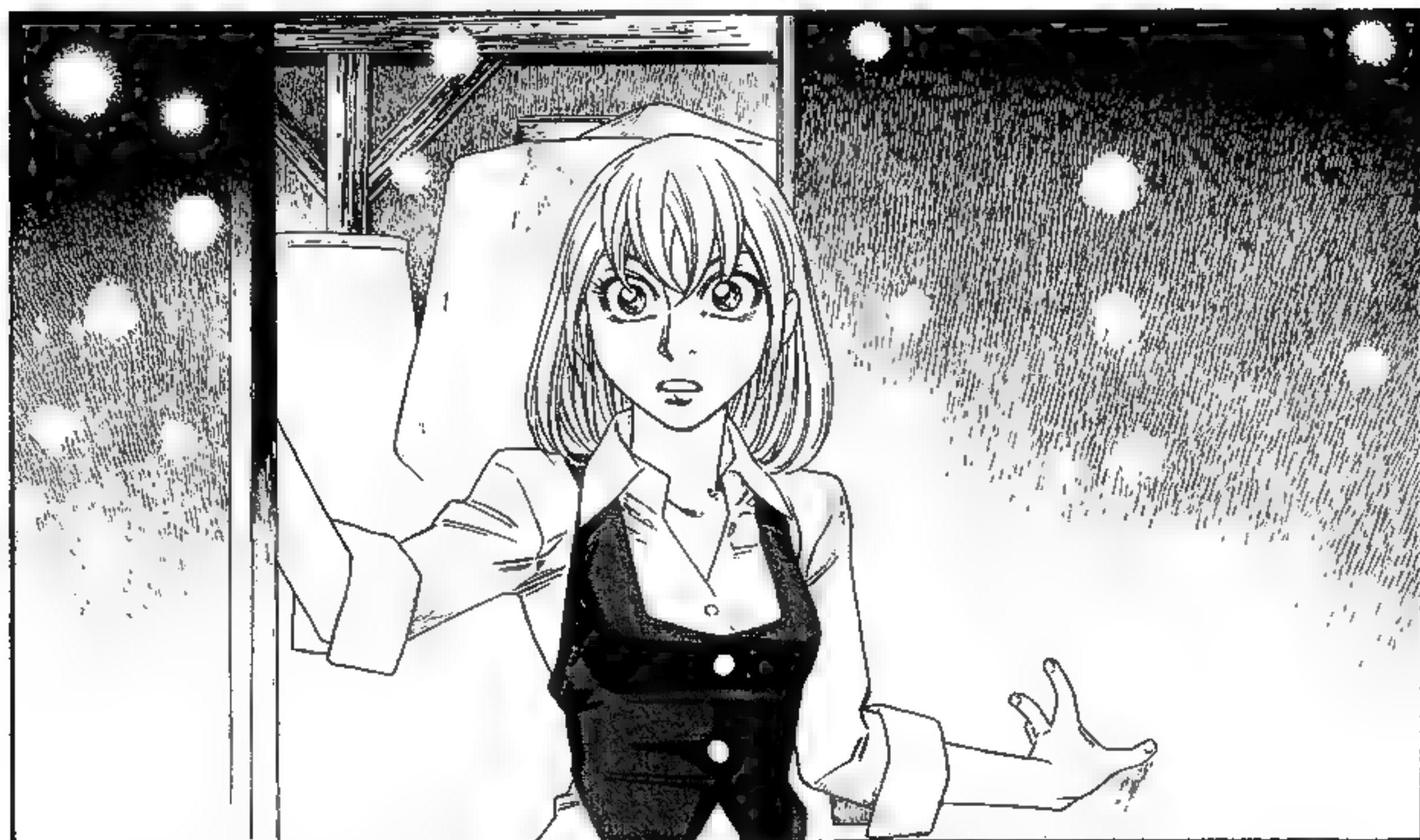
IT'S NOT LIKE
I'VE JUST BEEN
KEEPING THIS
FROM YOU WHILE
TELLING THE
PROFESSOR AND
THE OTHERS
ABOUT IT,



Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com



This story has a main character who can see microbes with the naked eye, so it's Fiction. By the way, Ishikawa contributed to "Bungeishunjuu" (October 2008 issue), and in "Figure Ou" (No. 128, 2008), there's a long-awaited microbe guide (continued on page 175).

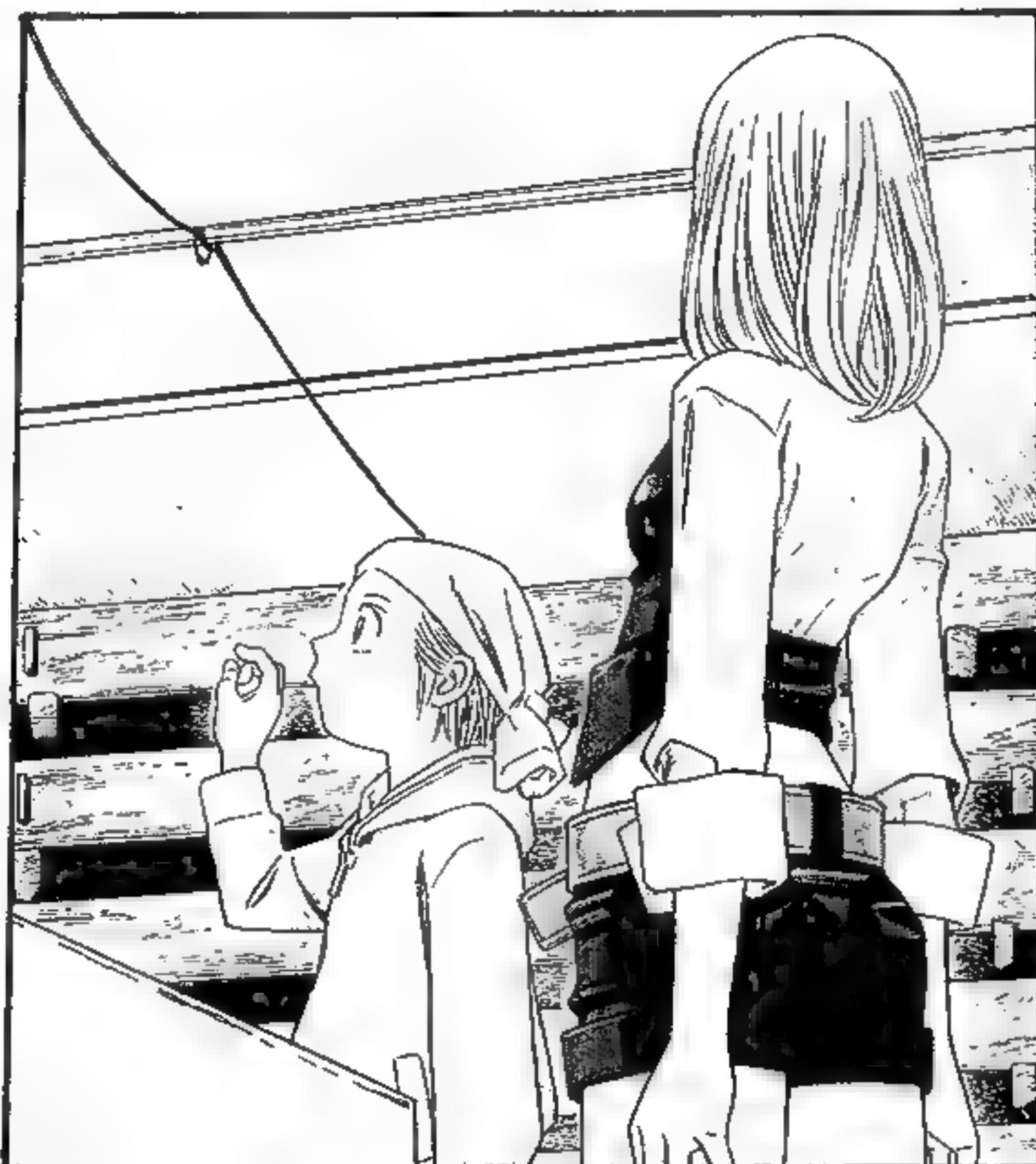
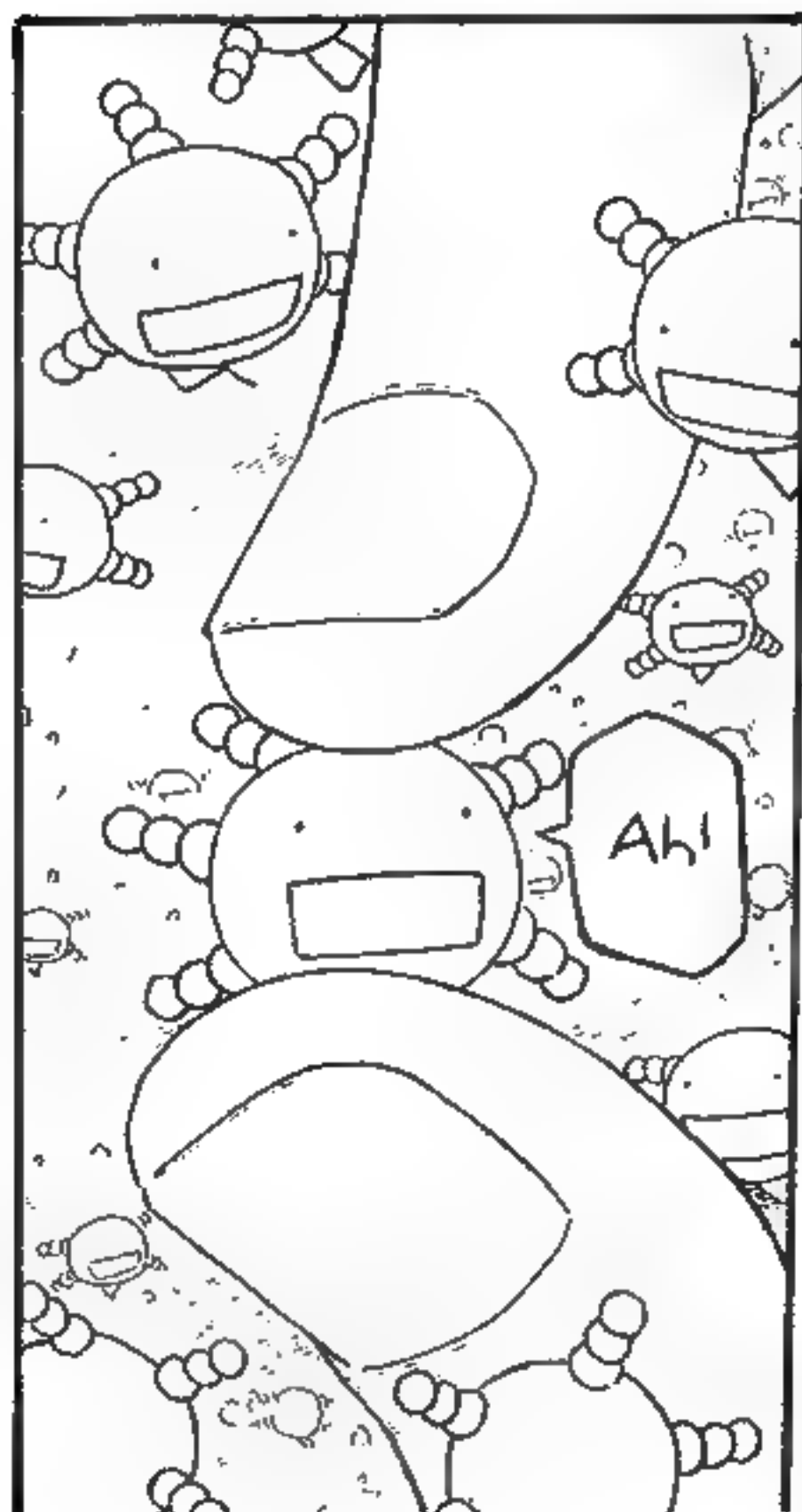
CH. 86: A SHARED SECRET





Tadayasu Sawaki

He's the man character. This is one of those rare times he shows off his ability



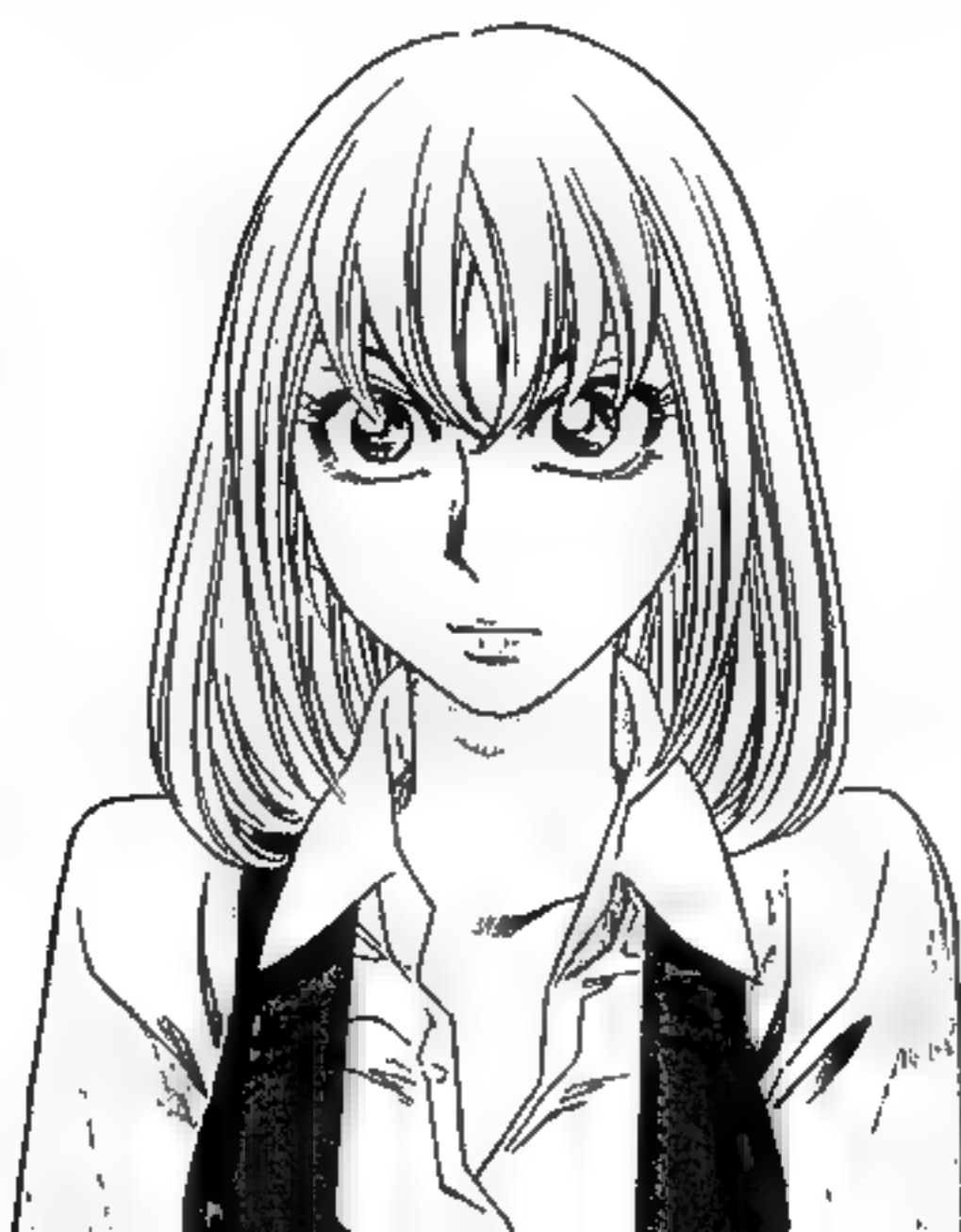
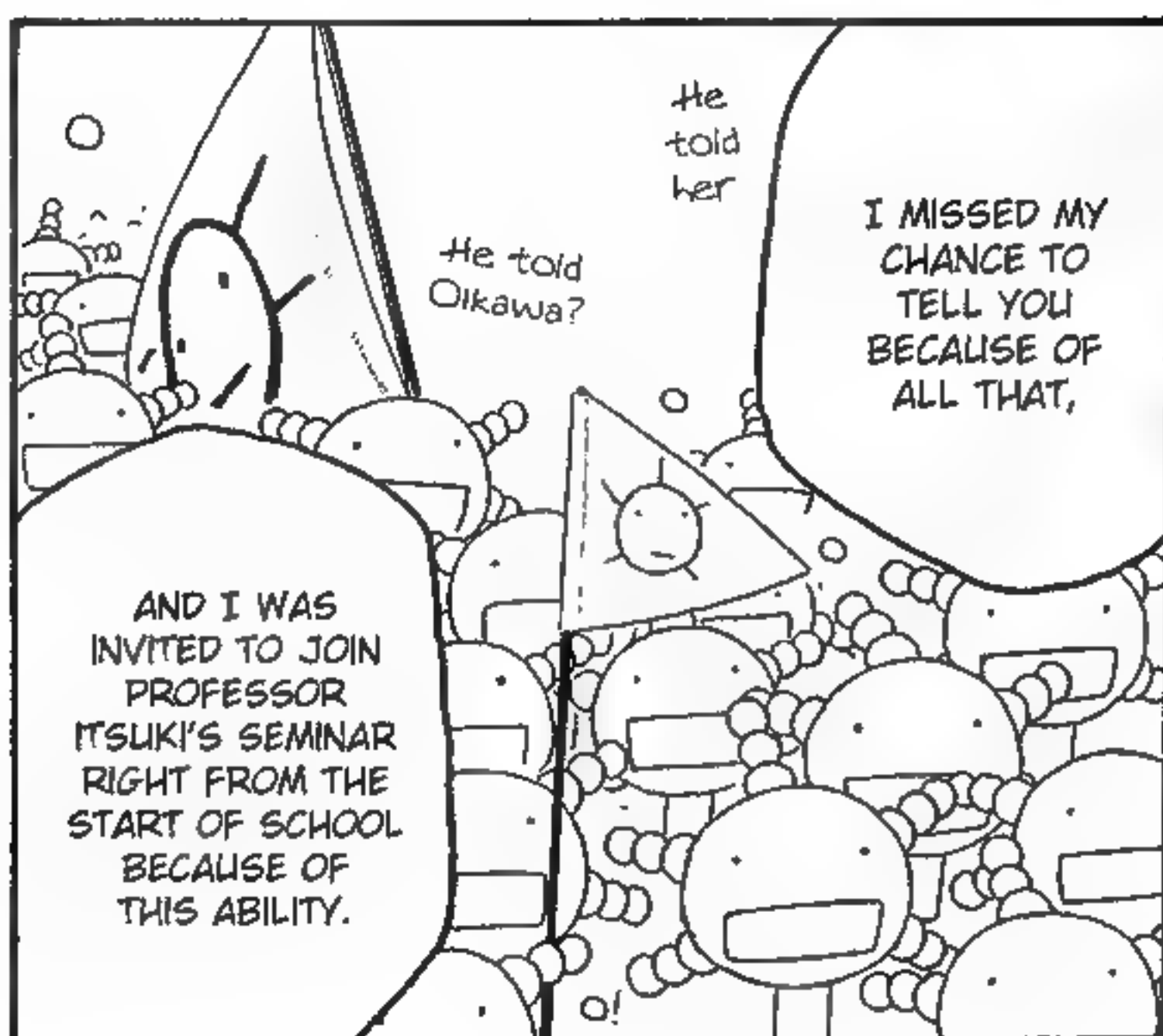
Hazuki Oikawa

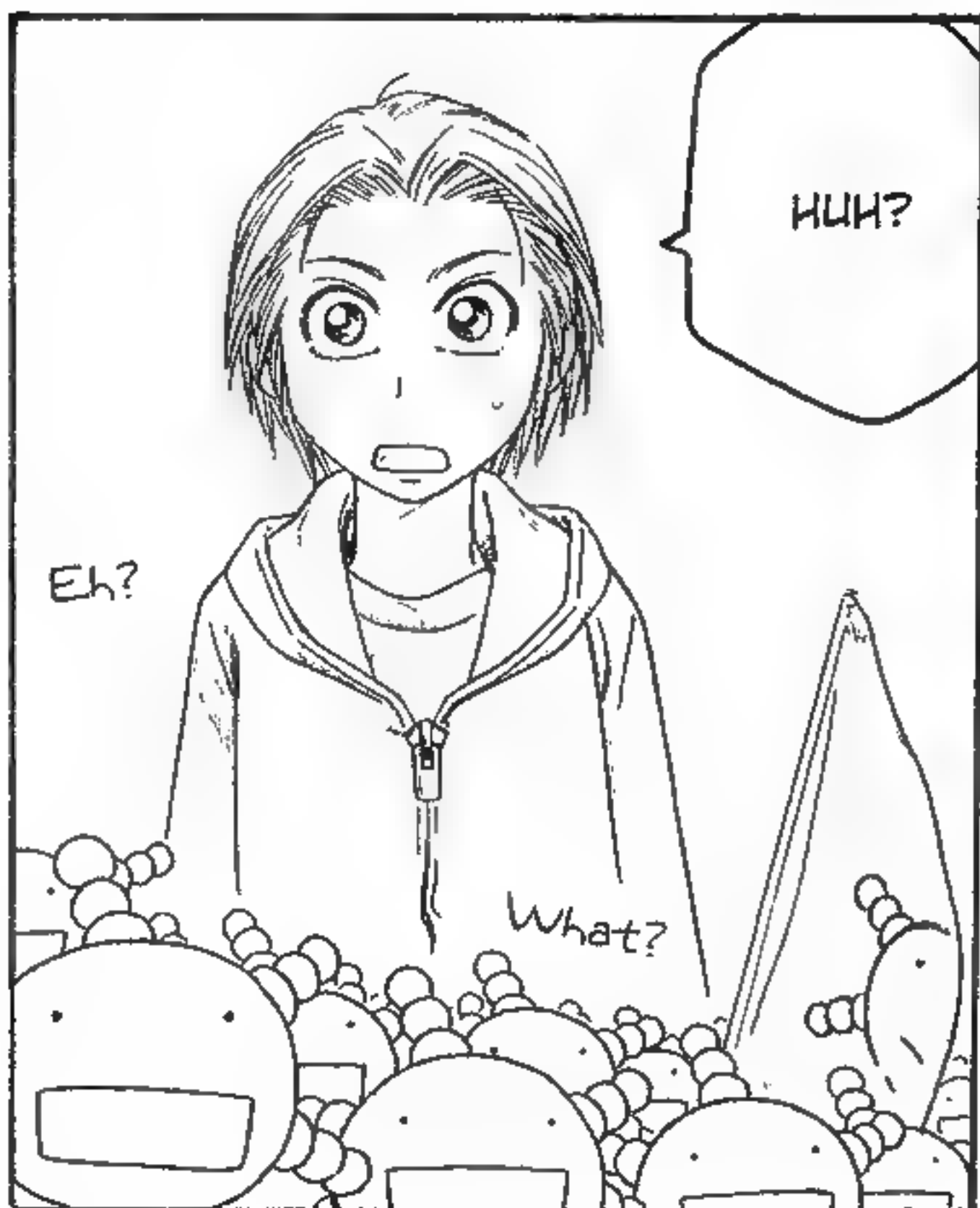
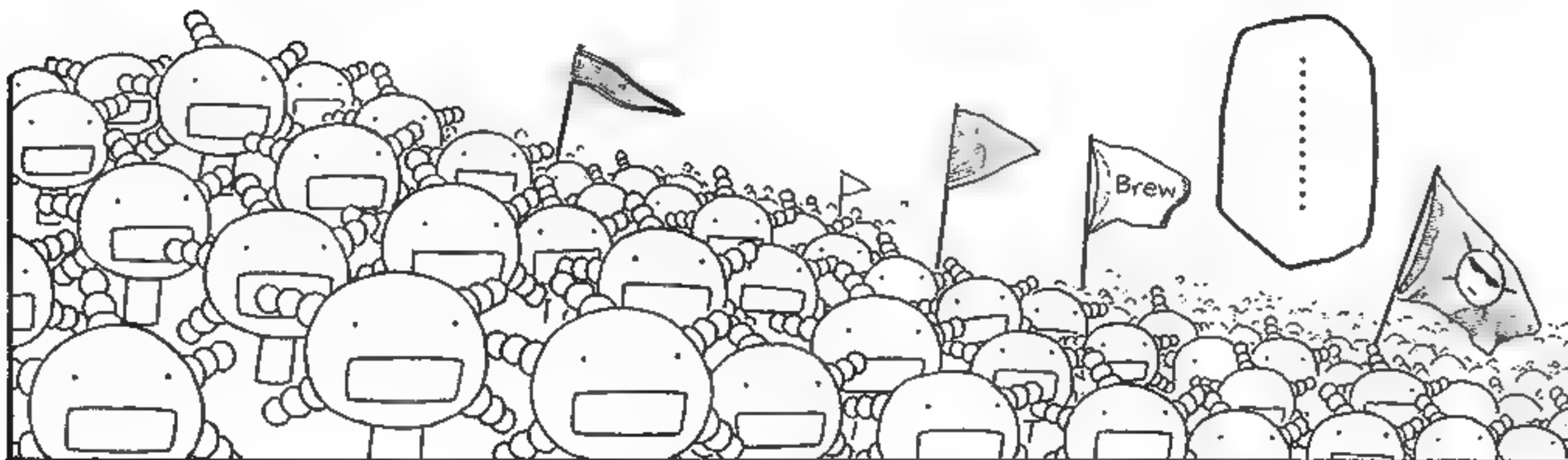
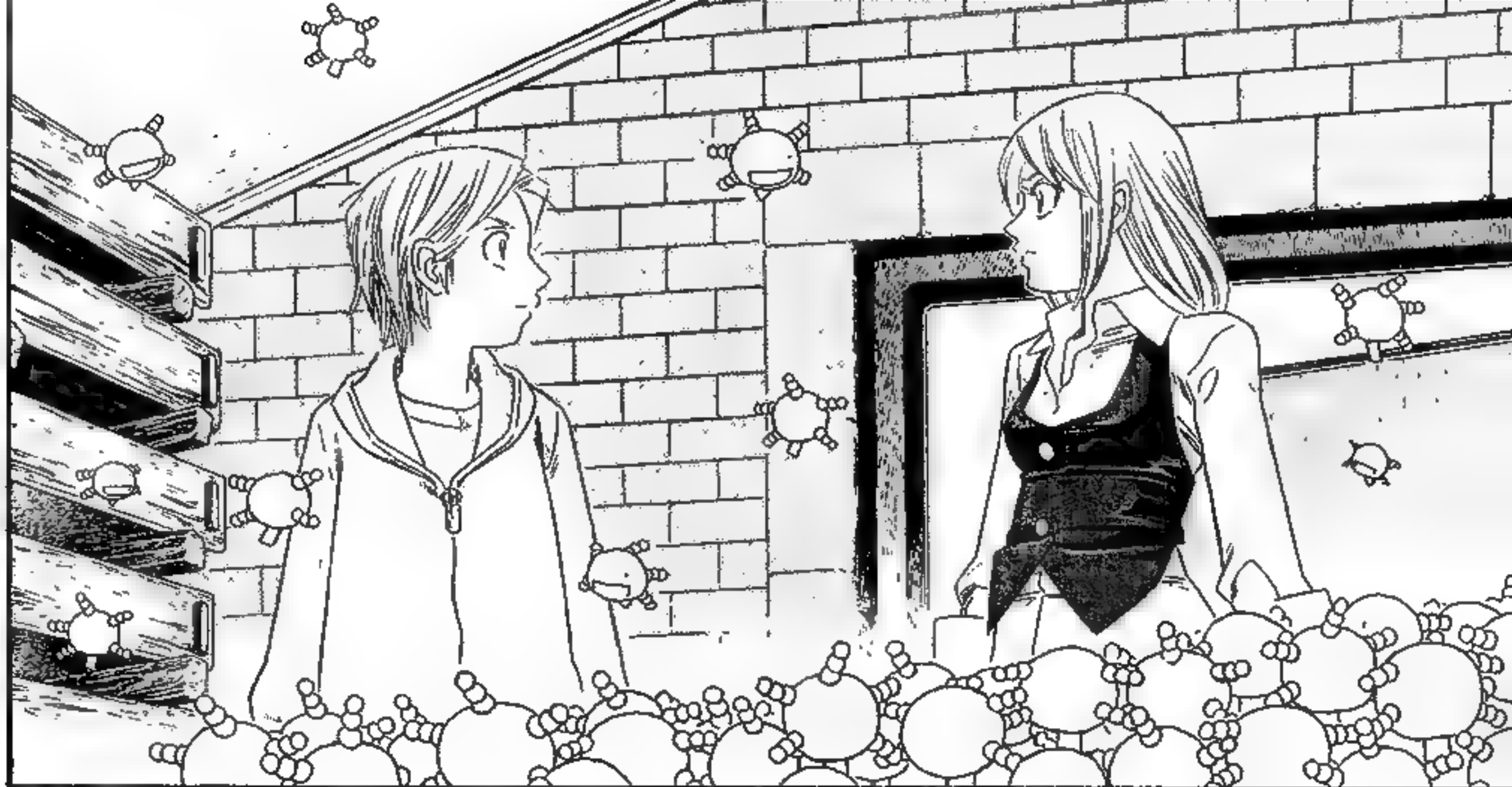
She was depressed in the last chapter. What is the "Fermentation Room leader" going to do?



A. oryzae

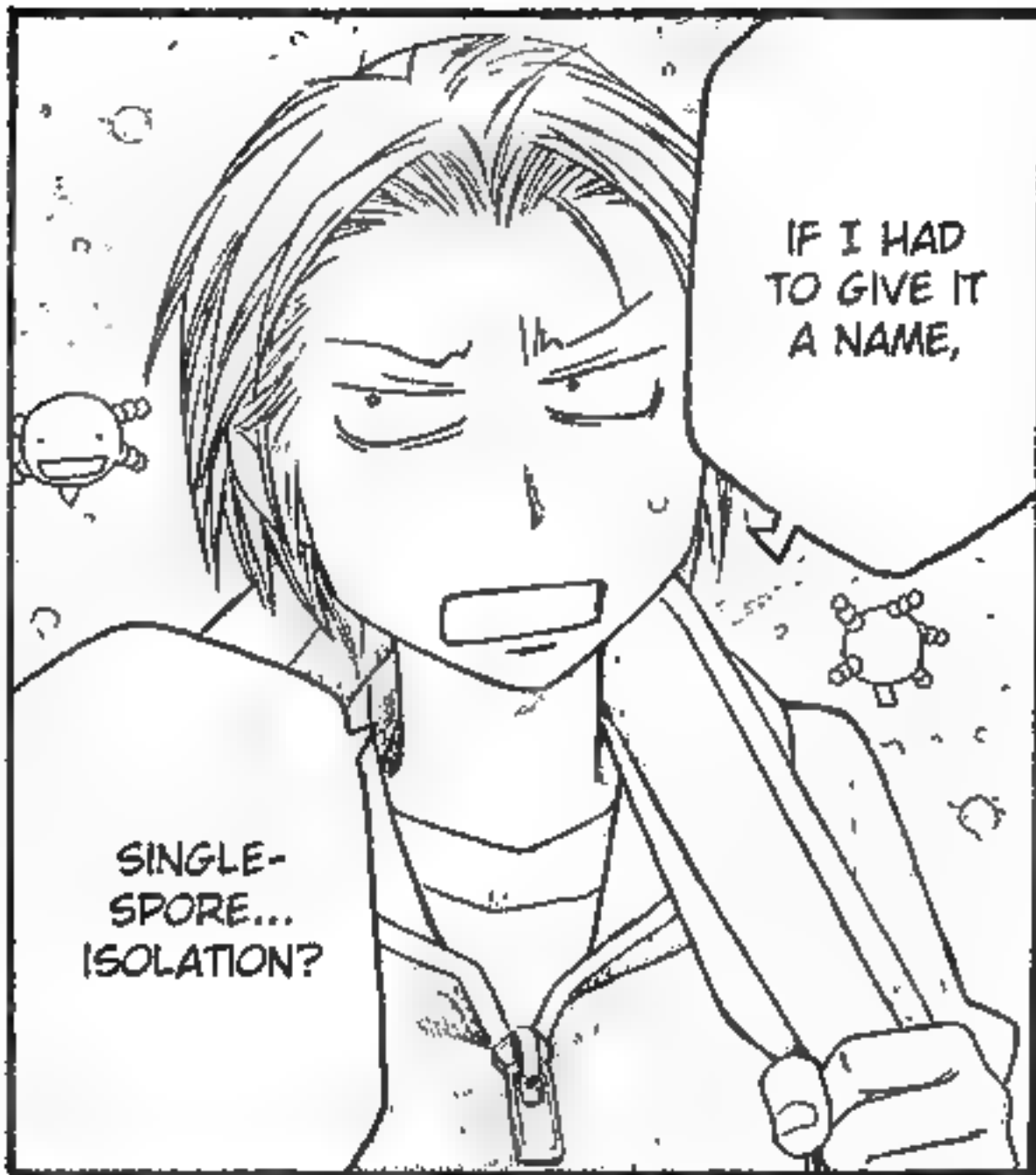
(This is a continuation from page 171.) Incredibly, there's an extra-large feature with three soft vinyl bonus figurines, including a luminescent A. oryzae. And instead of just "Moya-shimon", there was also a secret scoop in the first issue of "good! Afternoon" sold on November 7, 2008.



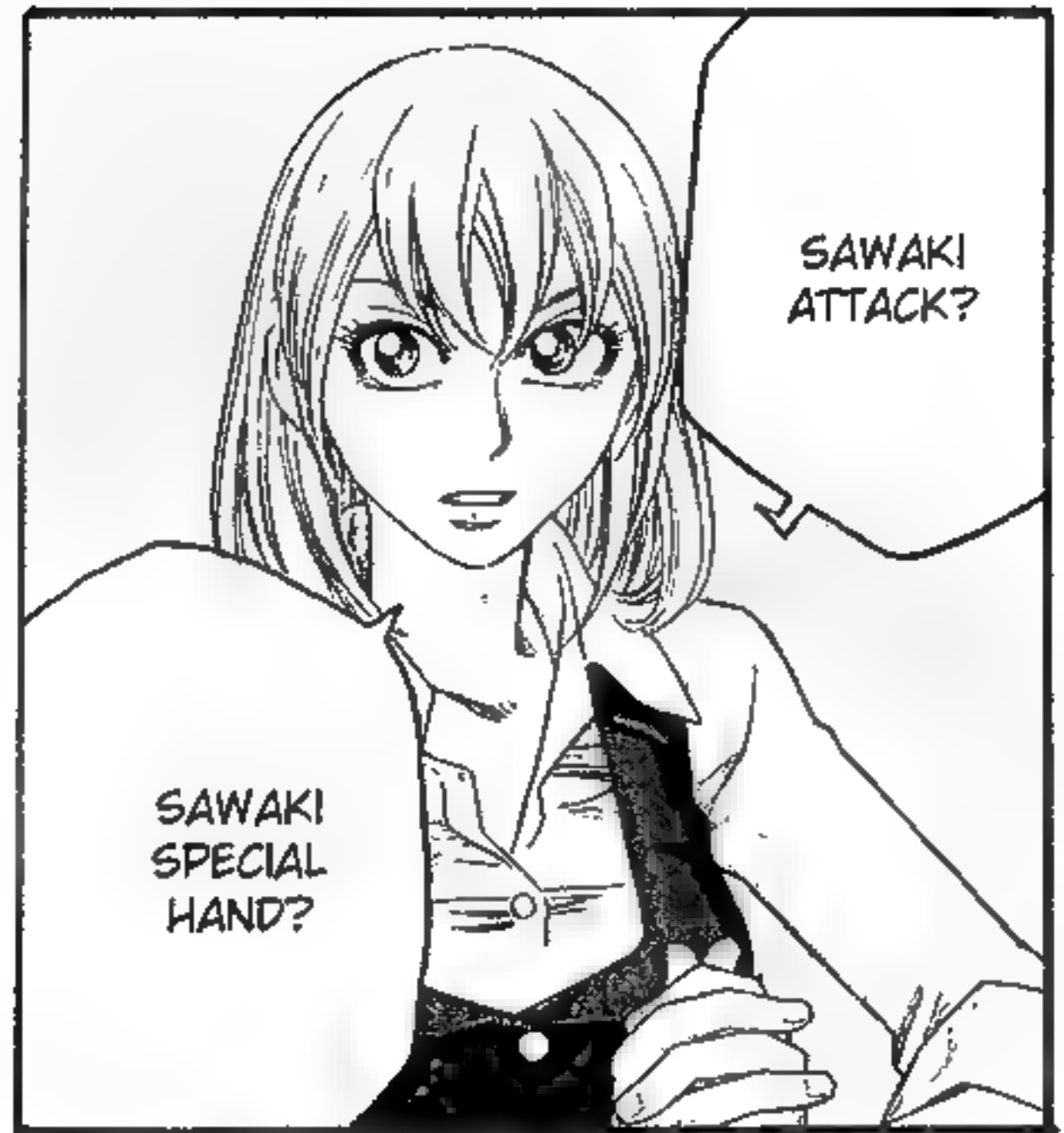




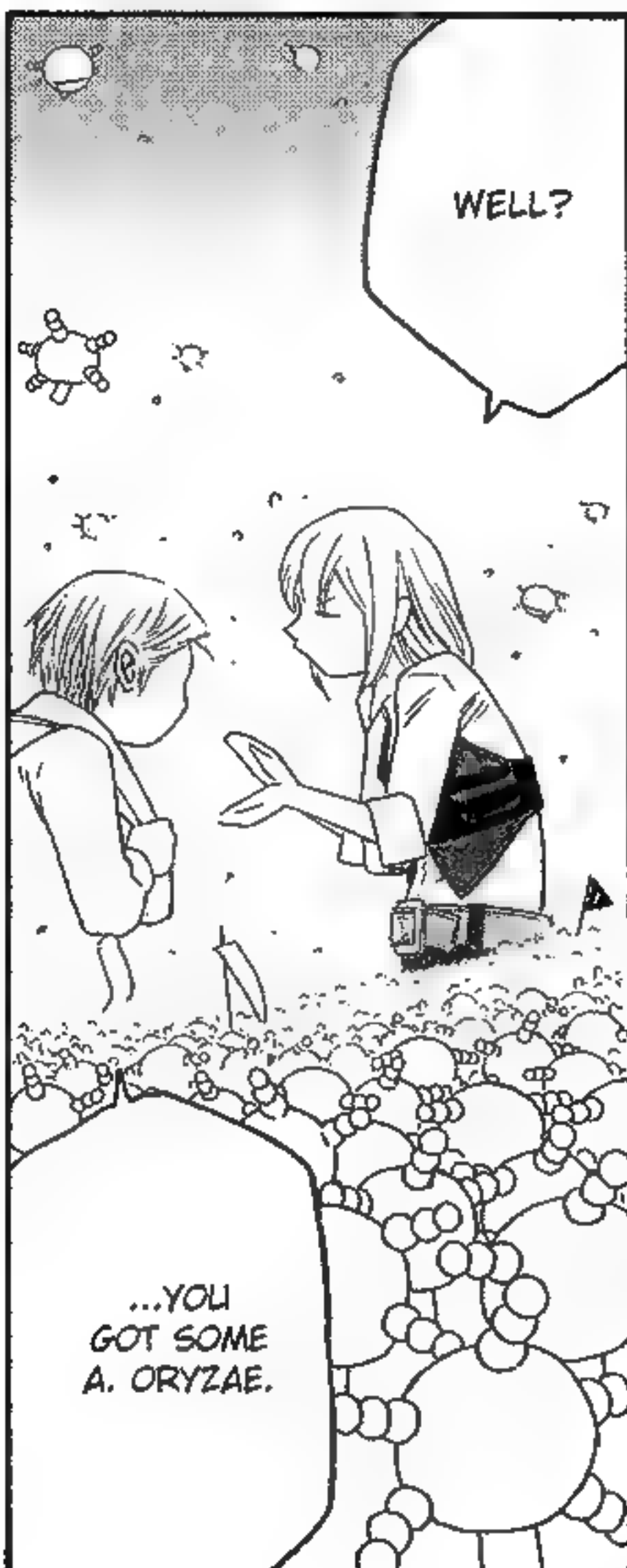
Single-spore isolation
A single-spore isolation method has to do with separating microbes and culturing them so you can distinguish them



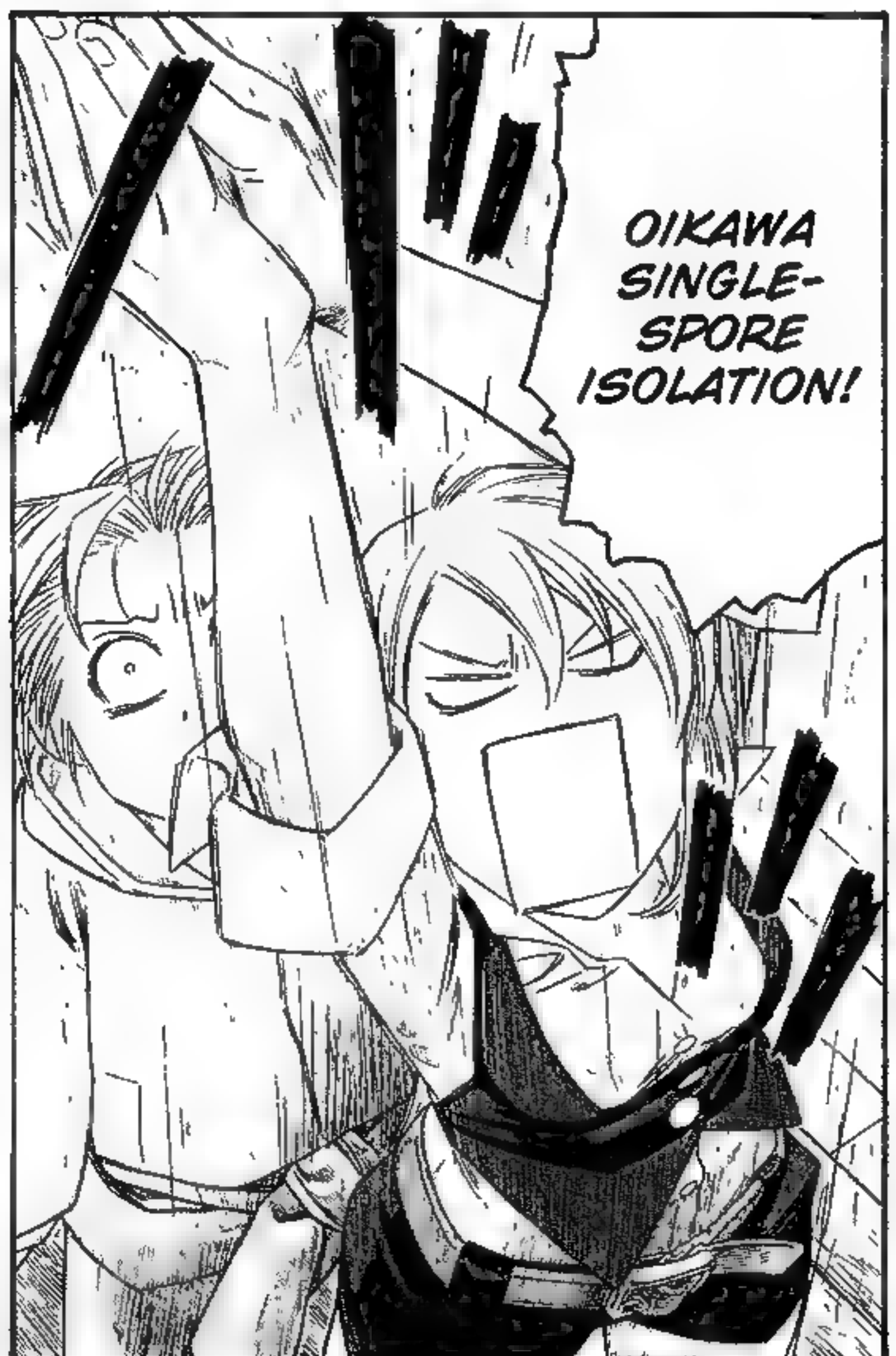
SINGLE-
SPORE...
ISOLATION?



SAWAKI
SPECIAL
HAND?

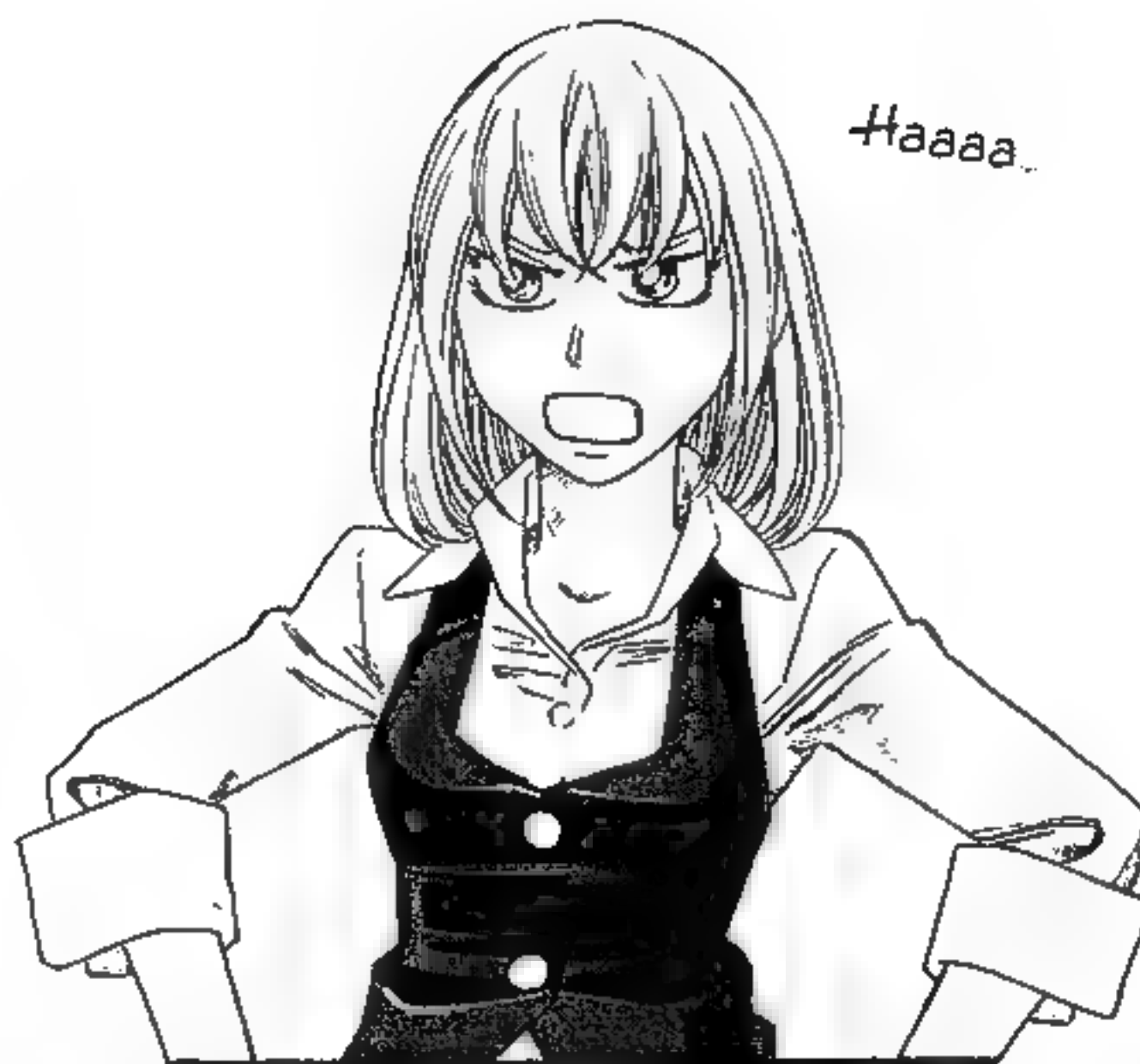


...YOU
GOT SOME
A. ORYZAE.



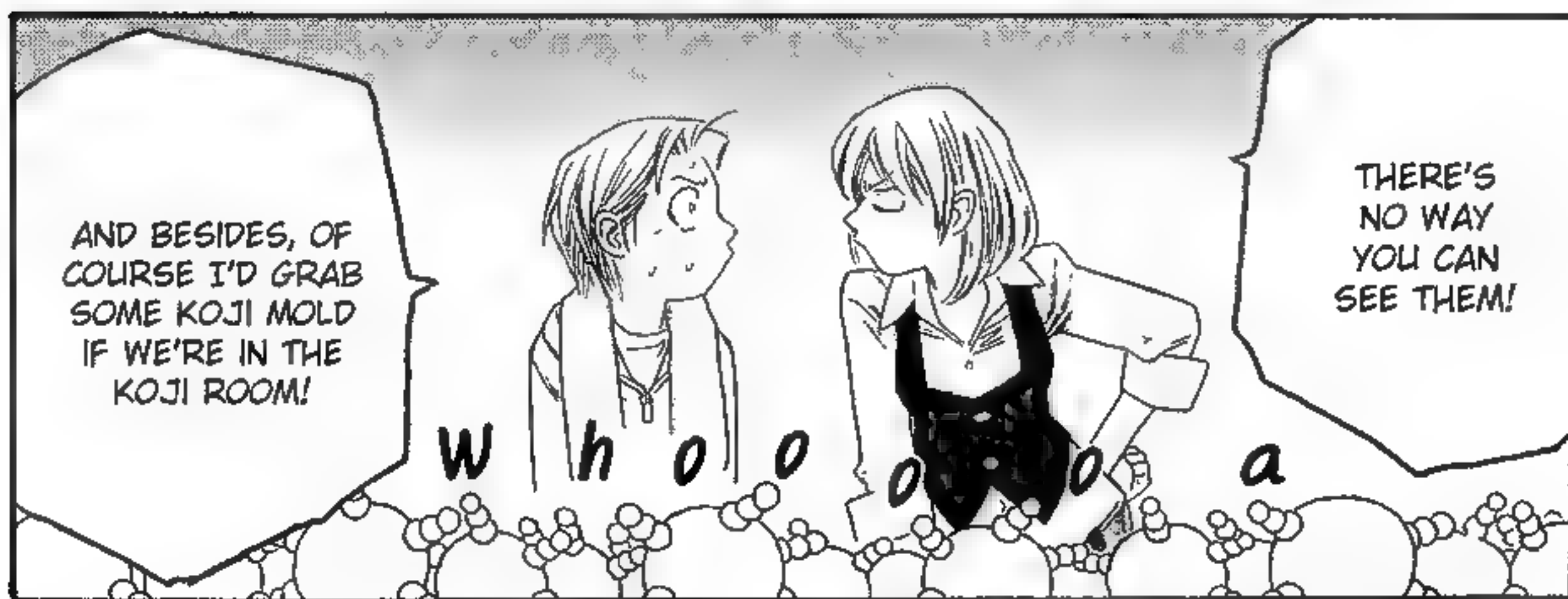
OIKAWA
SINGLE-
SPORE
ISOLATION!

MICROBES
ARE REALLY
TINY!



Haaaa...

LOOK,
SAWAKI-
KUN...



AND BESIDES, OF
COURSE I'D GRAB
SOME KOJI MOLD
IF WE'RE IN THE
KOJI ROOM!

THERE'S
NO WAY
YOU CAN
SEE THEM!

W h o o o o o a

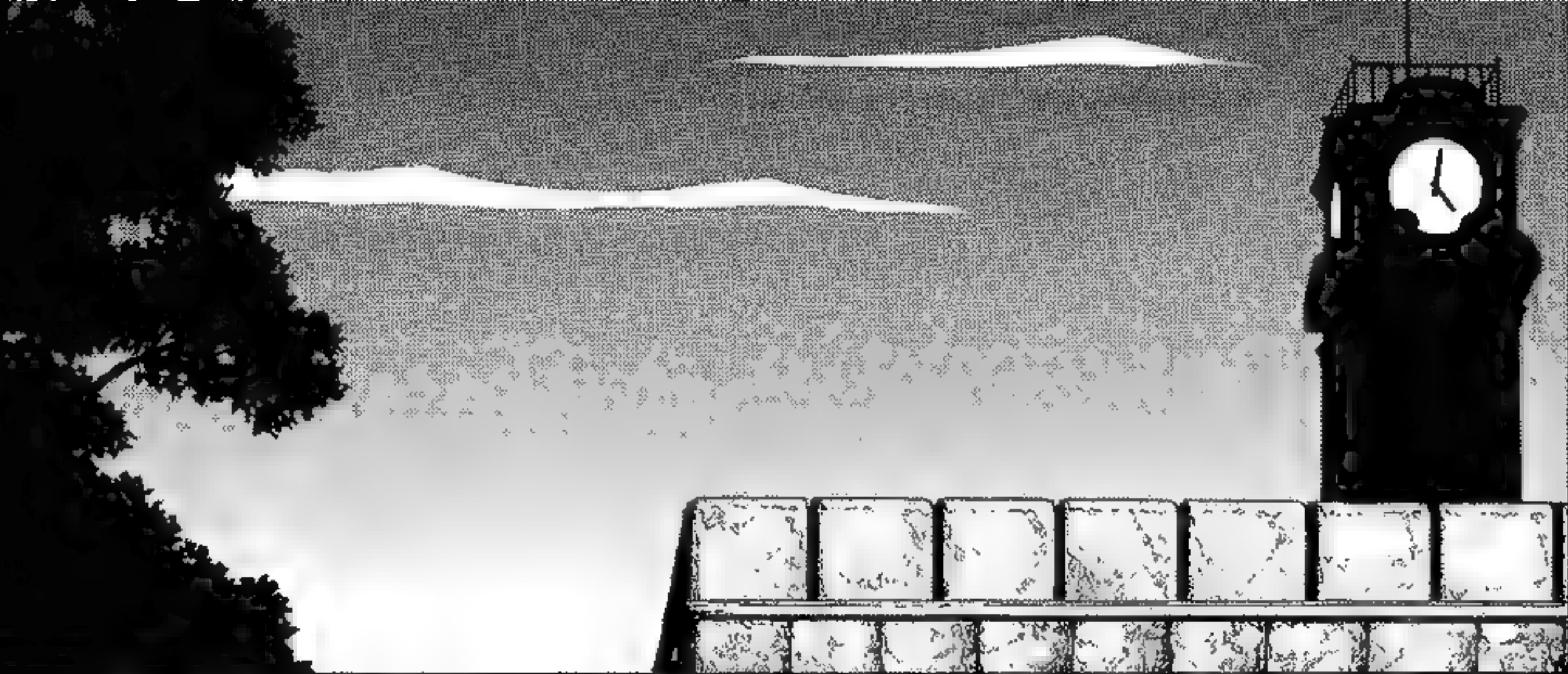


HOLY
MOLY...



I'M HAPPY THAT
YOU TRIED, BUT
YOUR WAY OF
COMFORTING
ME WAS JUST
TOO WEIRD,
SAWAKI-KUN.

BUT THANKS.
IT WAS SO
LAME THAT IT
CHEERED ME UP!
LET'S GO BACK
AND DRINK WITH
THE OTHERS!



You
Kaneshiro
It's
farewell
for a little
while.



YOU COULD
HAVE LEFT
AFTER SLEEPING
A LITTLE,
KANESHIRO-SAN.

HOW CAN
YOU BE SO
ENERGETIC
AFTER
DRINKING SO
MUCH...?



RIGHT
HERE IS
FINE!

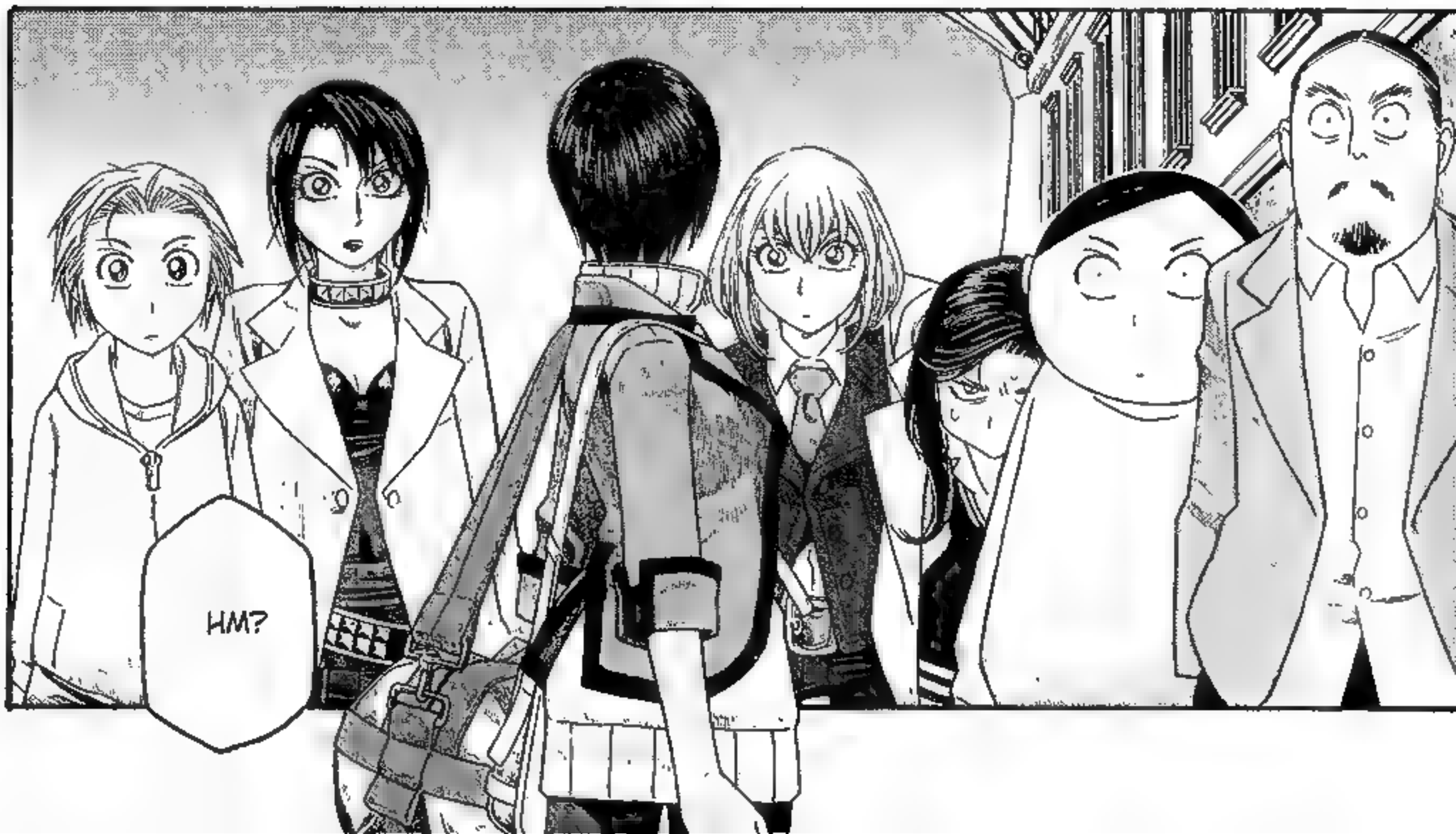
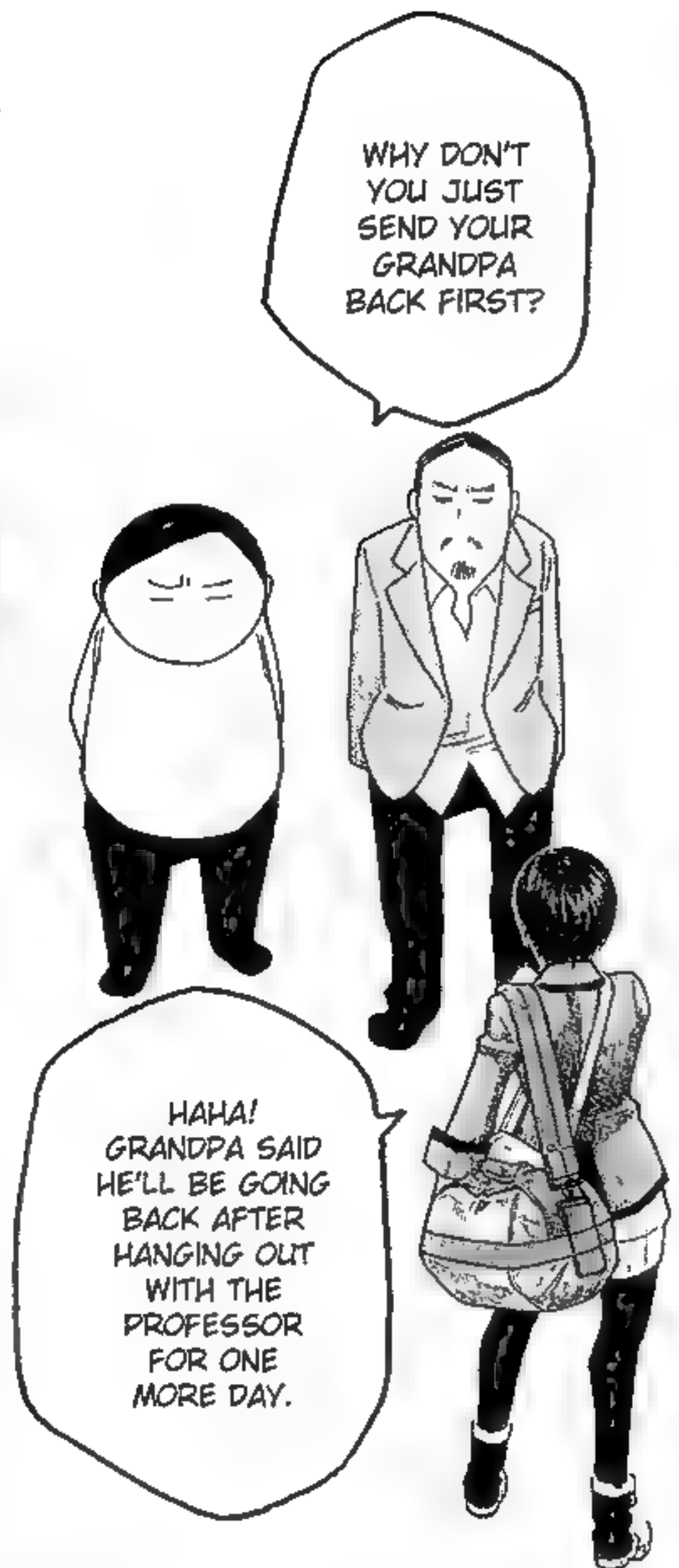
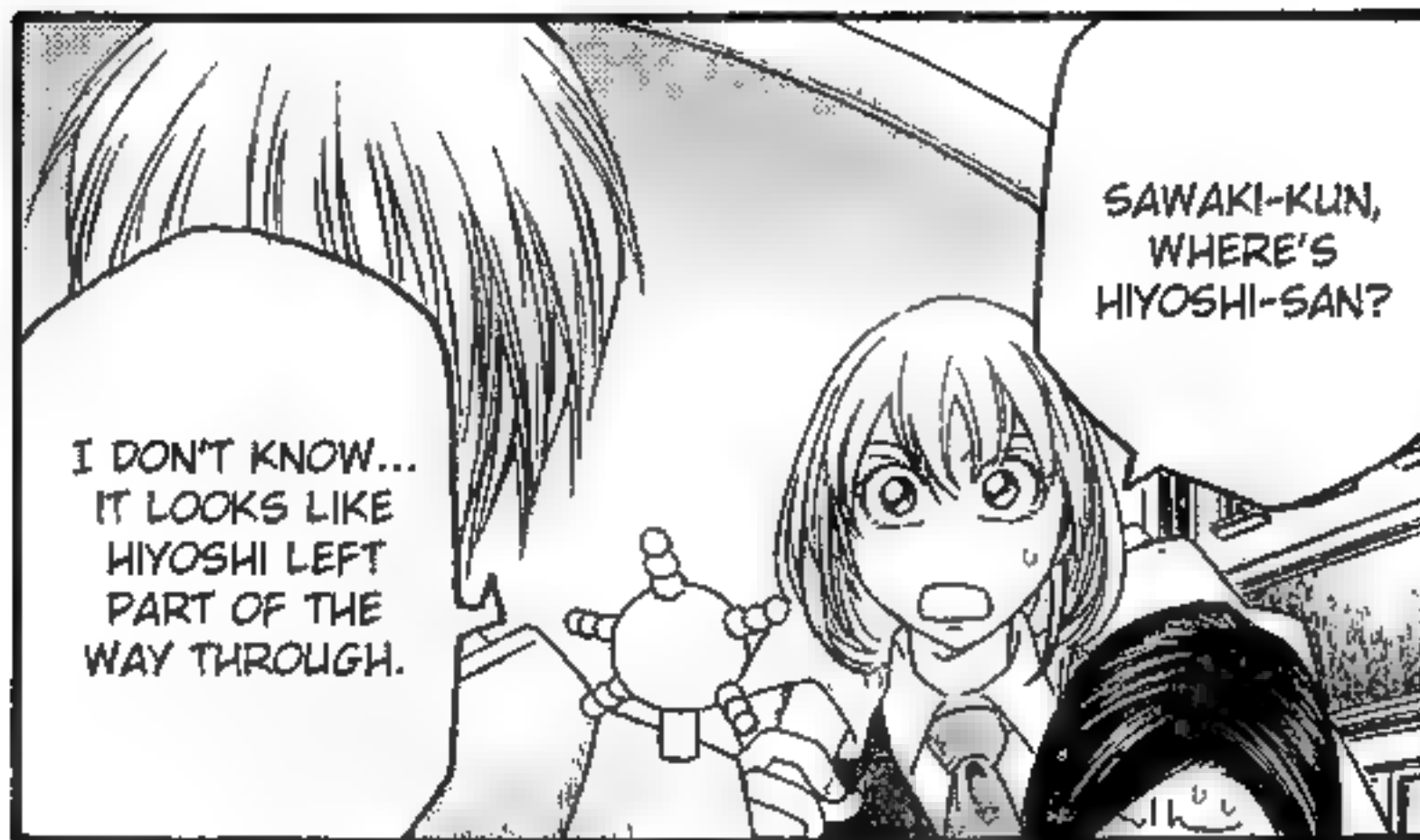
SELF-SUICIDE

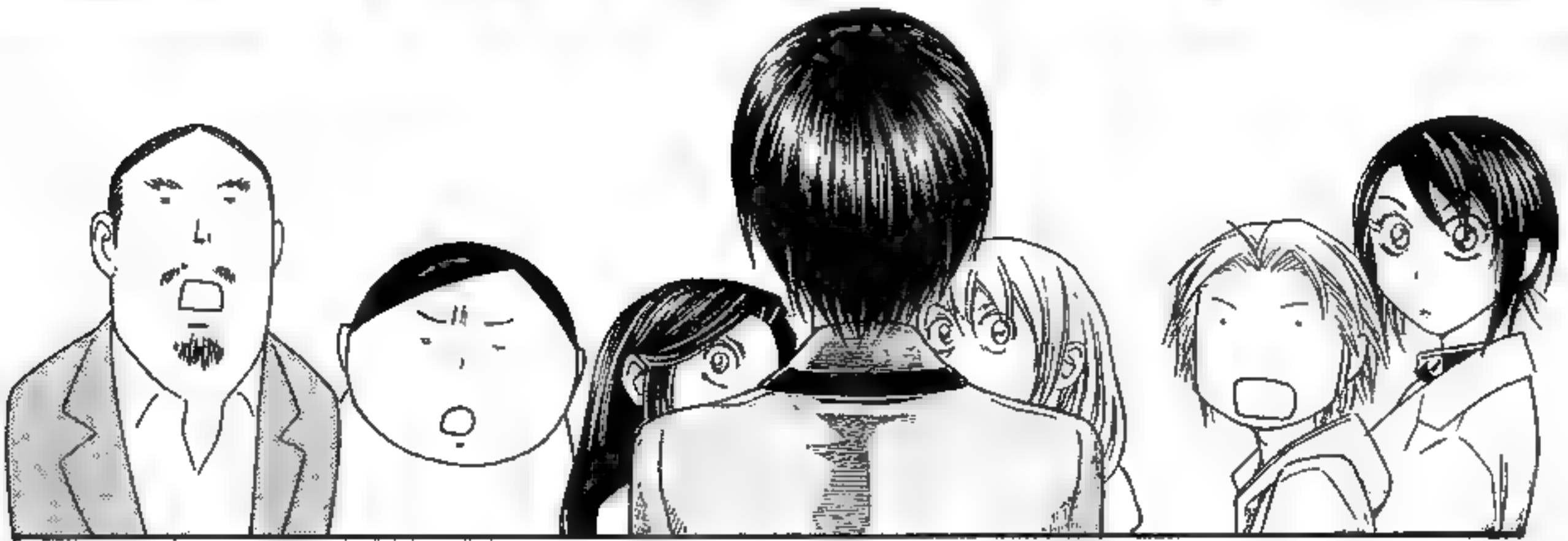
JUST GO
BACK AND
SLEEP!



AFTER FOUR
DAYS, I'M
STARTING TO
GET WORRIED
ABOUT THE
FARM.

I WANNA GET
BACK TO THE
ISLAND BY
EVENING.





Kei Yuuki
It's been about 70 chapters since he was dressed like this. That's quite a while.





BUT I INSISTED
ON COMING OUT
HERE, SO I'M
JUST GLAD I
CAUGHT YOU
IN TIME.

I WAS STUCK
AT ANOTHER LAB
THIS WHOLE TIME
TAKING CARE OF
SOME THINGS
FOR THE
PROFESSOR,



Kaoru
Misato

There
hasn't been
anything
special to
ment on
about him
for the
past two
chapters



BUT I
WANTED
TO GIVE YOU
SOME SAKE
FROM OUR
STOREHOUSE.

IT'S
NOTHING
MUCH...



THANK YOU!
I'LL BE SURE
TO ENJOY IT
TONIGHT!

REALLY!
YOUR FAMILY
RUNS A
BREWERY,
RIGHT?



WOW...!

Takuma
Kawahama

The same
as the
above.



Aoi Mutou

She's the
cheerleader
of the
Fermen-
tation
Room
Starting
tomorrow,
she'll
once again
be the
heaviest
drinker.

I SEE!
IT'S SO NICE
TO MEET
YOU, TOO!
I'M YUU
KANESHIRO!



Haruka Hasegawa

I got a letter that said, "She's gotten rounder lately."





IF SOMEONE
WERE TO ASK HIM
WHY AND LISTEN
TO HIS THOUGHT
PROCESS, IT'S NOT
LIKE EVERYONE
WOULD APPROVE
OF IT.

HIM DRESSING
AS A GIRL IS
IN THE SAME
VEIN AS THIS.

AND THERE ARE
ALSO A LOT OF
IGNORANT PEOPLE
WHO THINK THEY
CAN ALWAYS GET
AN ANSWER WHEN
THEY WANT AN
EXPLANATION
FROM SOMEONE.

HOWEVER, AMONG
THOSE PEOPLE ARE
FOOLS THAT MAY
ASK THE REASON
WHY BUT THEN END
UP GETTING MAD
AND DISAGREEING
WITH THE ANSWER
IF THEY AREN'T
SATISFIED WITH IT.

AS OF RIGHT
NOW, THEY'RE
JUST KIDS THAT
ARE ONLY GOING
TO BE HERE FOR
AROUND FOUR
YEARS, AFTER ALL.

I'M NOT SAYING
THAT OIKAWA-KUN
AND THE OTHERS
ARE LIKE THAT,
BUT WE'LL NEED
TO SCRUTINIZE
THEM FURTHER.




Kane-
shiro's
grandpa
I might
write
about his
relationship
with the
other two
someday.



Hiyoshi's
grandpa
His name
is K. kujr.
He's a
retiree.



Itsuki's
grandpa
Not really.
His name
is Keizou.

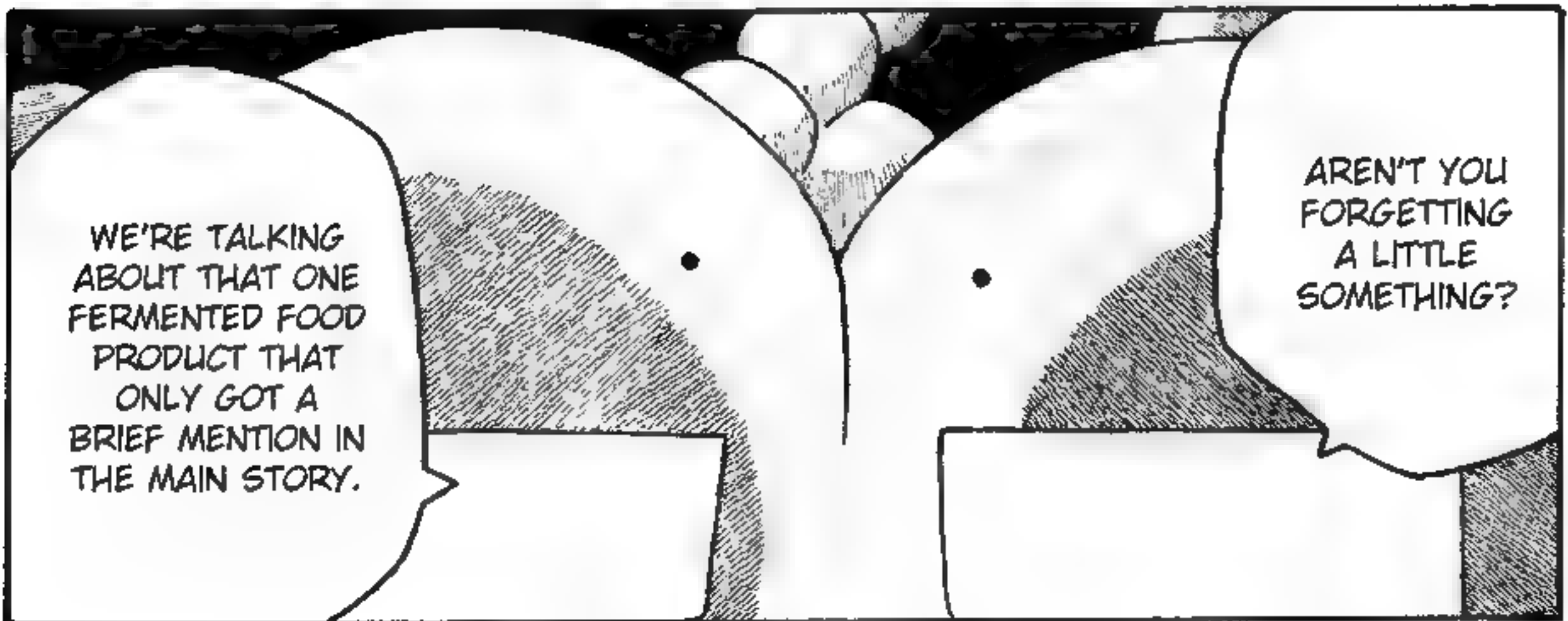
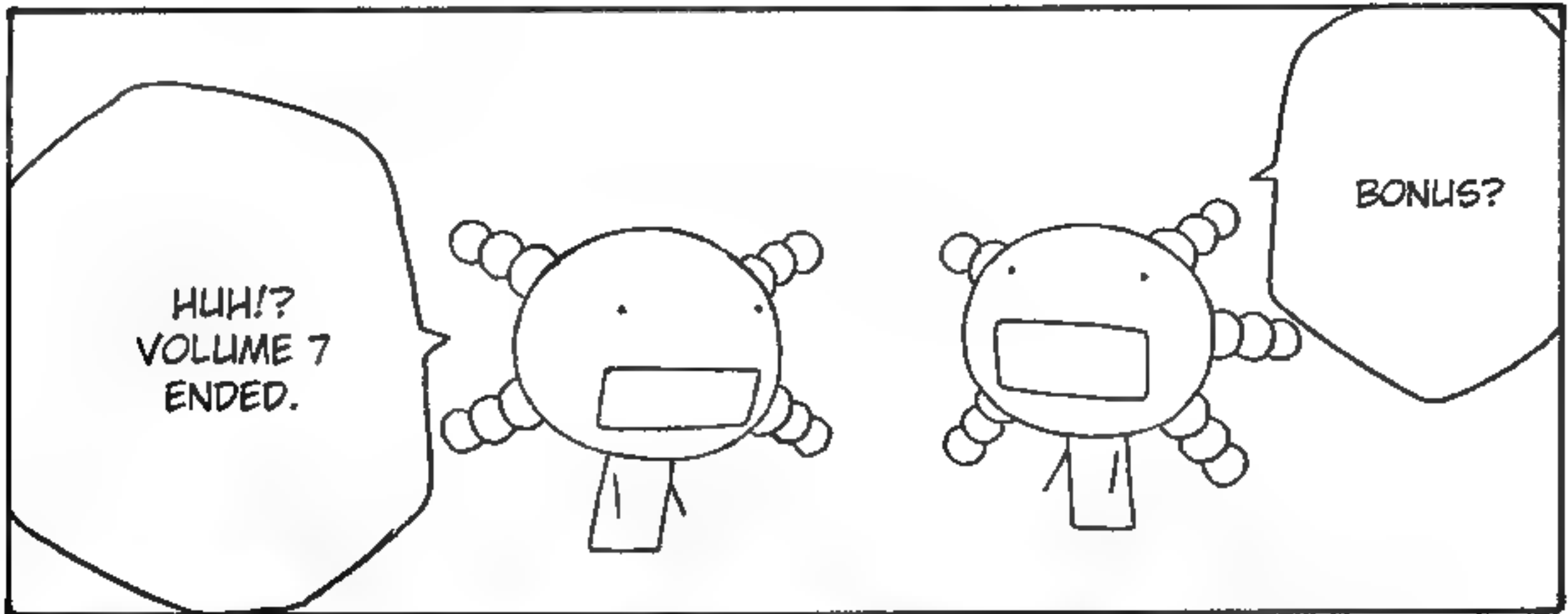


IT'S THE SAME
THING AS SAYING
THAT EVERYONE
WHO KNOWS
ABOUT IT WON'T
NECESSARILY
BE HAPPY.

THERE'S NO
NEED TO KNOW
EVERYTHING,
NOR IS THERE A
NEED TO REVEAL
EVERYTHING.



BONUS



 is in kanji related to alcohol and fermentation.

I DON'T KNOW ABOUT NOWADAYS, BUT MIRIN HAS BEEN USED TO MAKE TOSO DURING NEW YEAR'S, AND IT'S ALSO PLAYED A BIG PART AS AN INGREDIENT IN MEDICINAL SAKE SUCH AS THOSE MADE BY YOMEISHU.

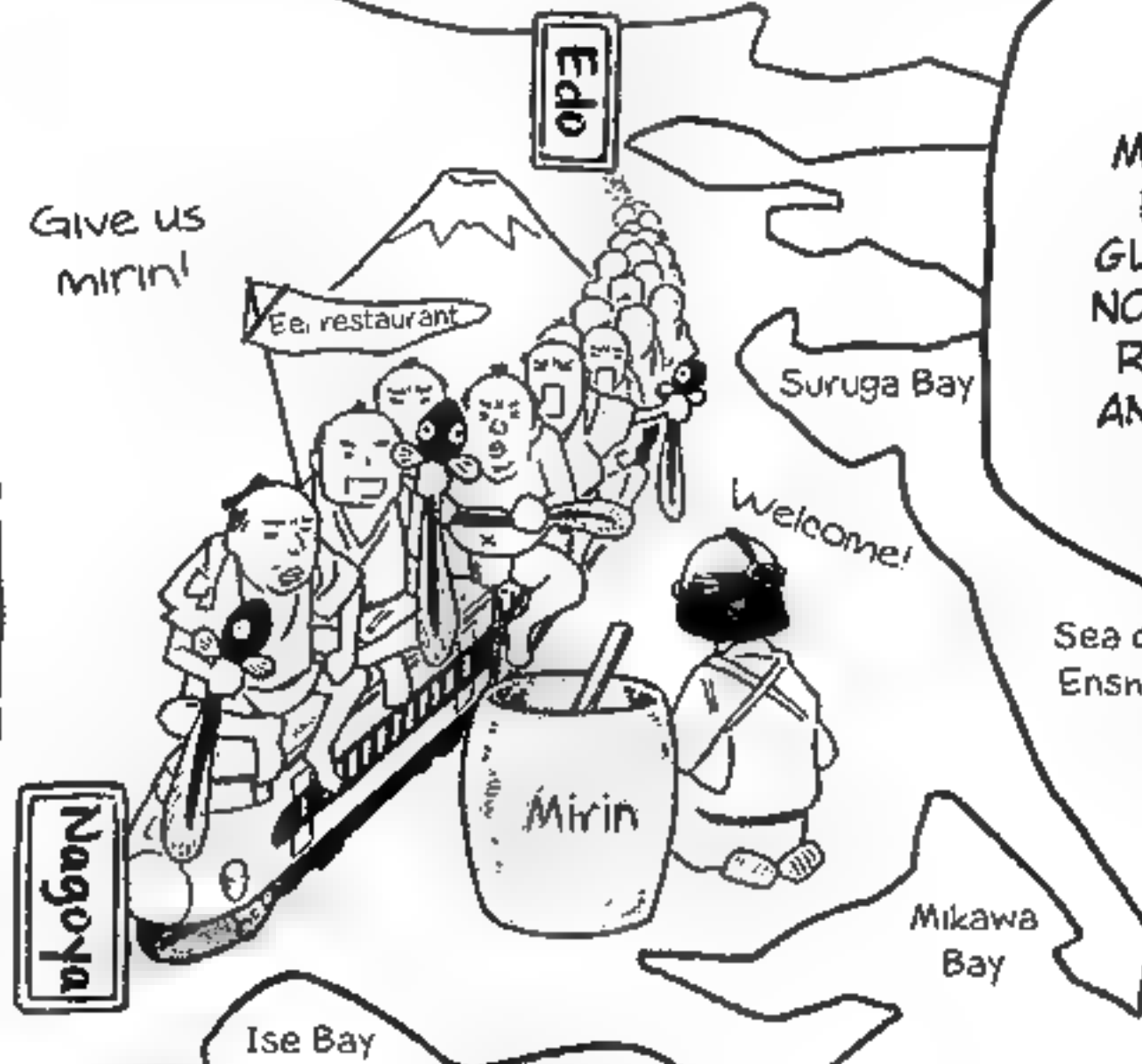


TO BEGIN WITH, MIRIN IS RICE LIQUEUR THAT'S A LEGITIMATE TYPE OF SAKE WITH AROUND 14% ALCOHOL.

Tl. note: Toso is a spiced medicinal sake.

DURING THE MIDDLE OF THE EDO PERIOD, OWNERS OF EEL RESTAURANTS SET THEIR SIGHTS ON THAT RICH FLAVOR, AND EVER SINCE THEY STARTED REGULARLY USING IT AS A SEASONING, ITS IMAGE AS A FLAVORING STRENGTHENED.

Give us mirin!



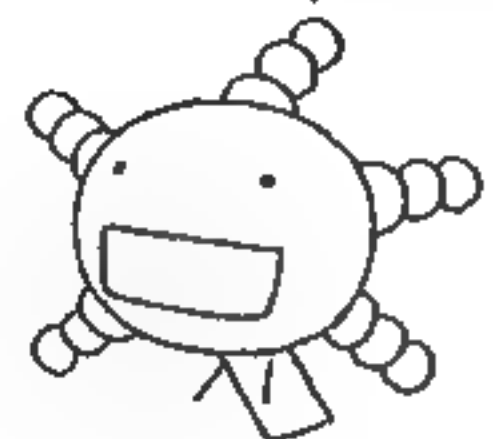
MIRIN IS MADE FROM BOTH GLUTINOUS AND NON-GLUTINOUS RICE, SHOCHU AND KOJI MOLD LIKE US.

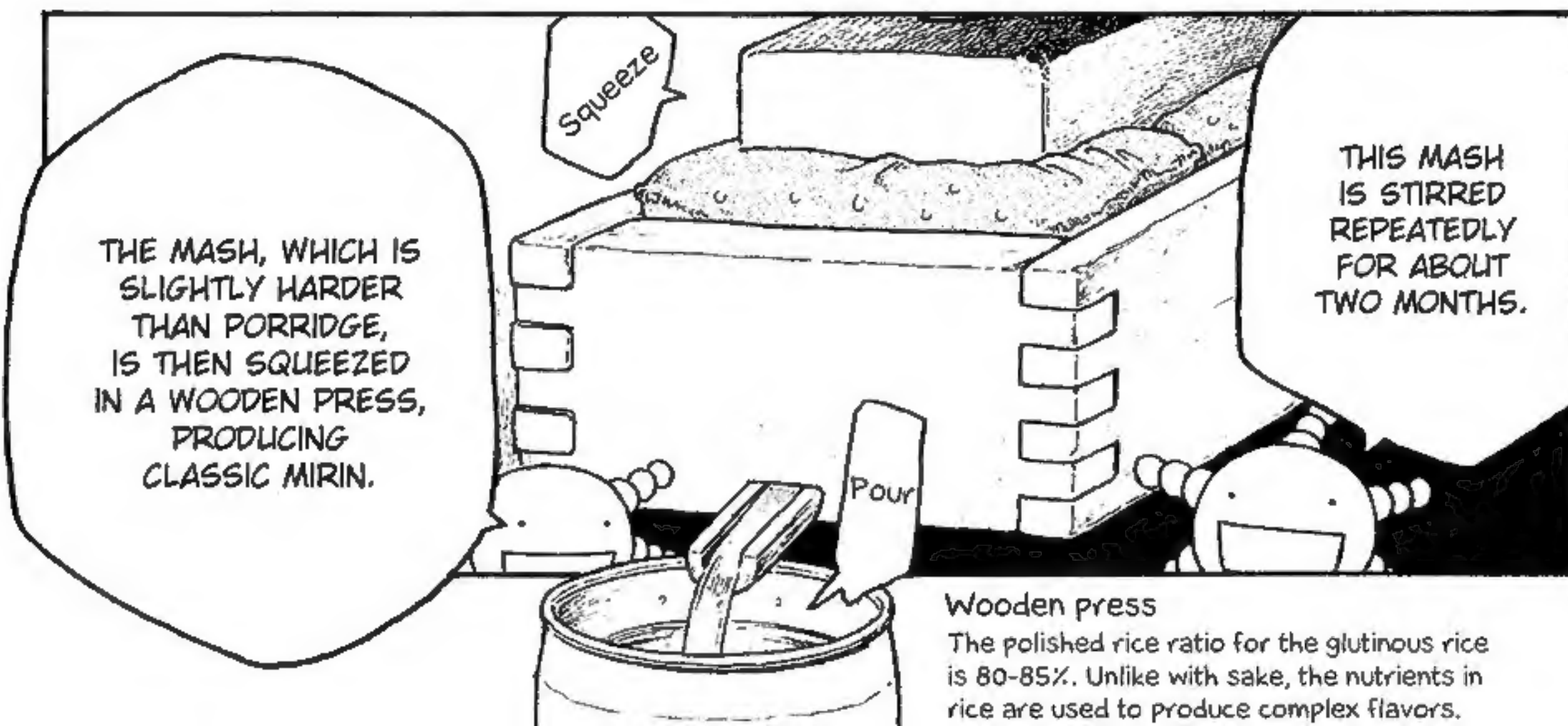
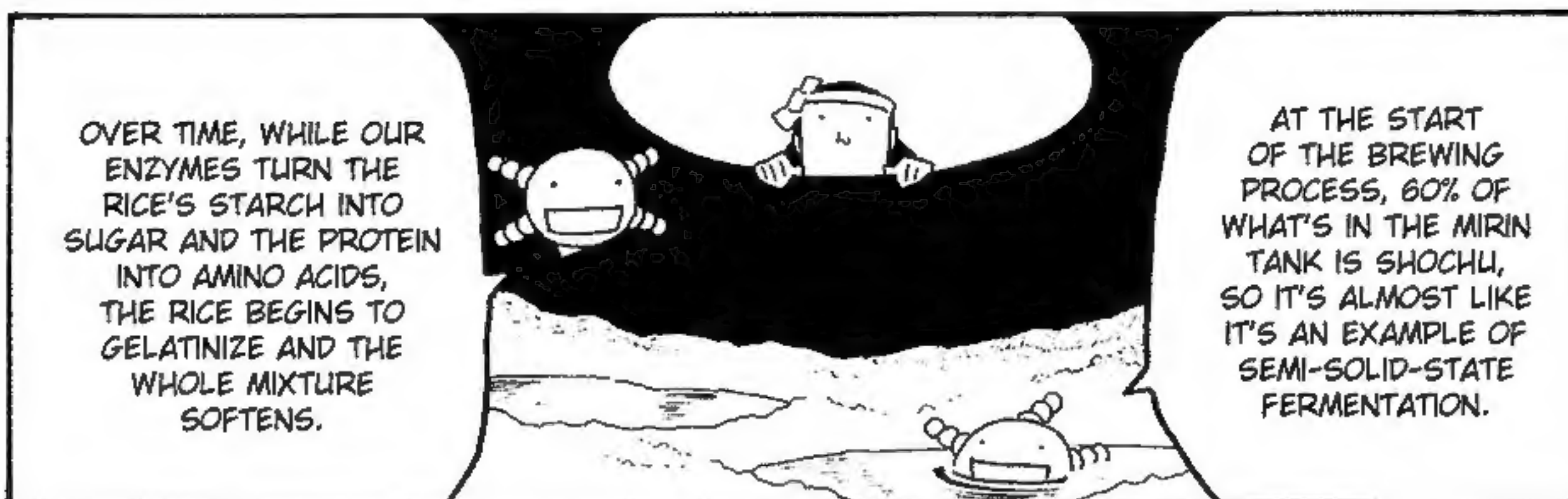
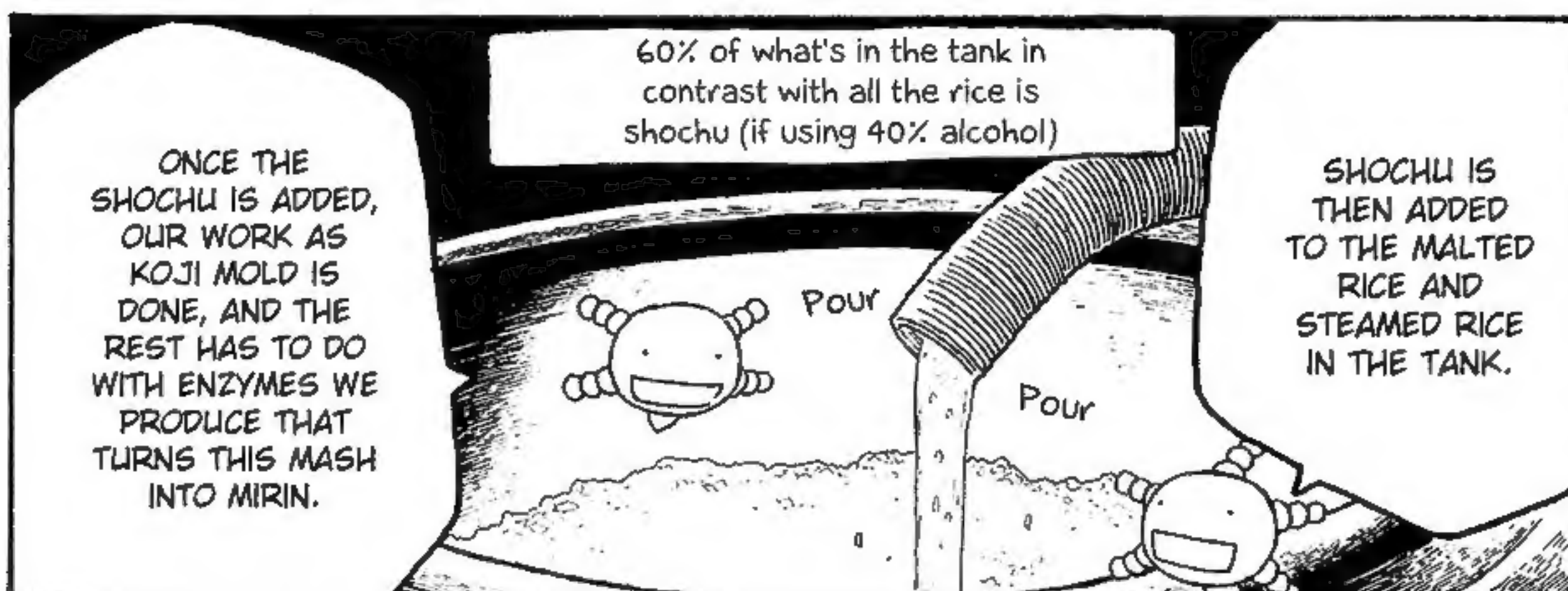
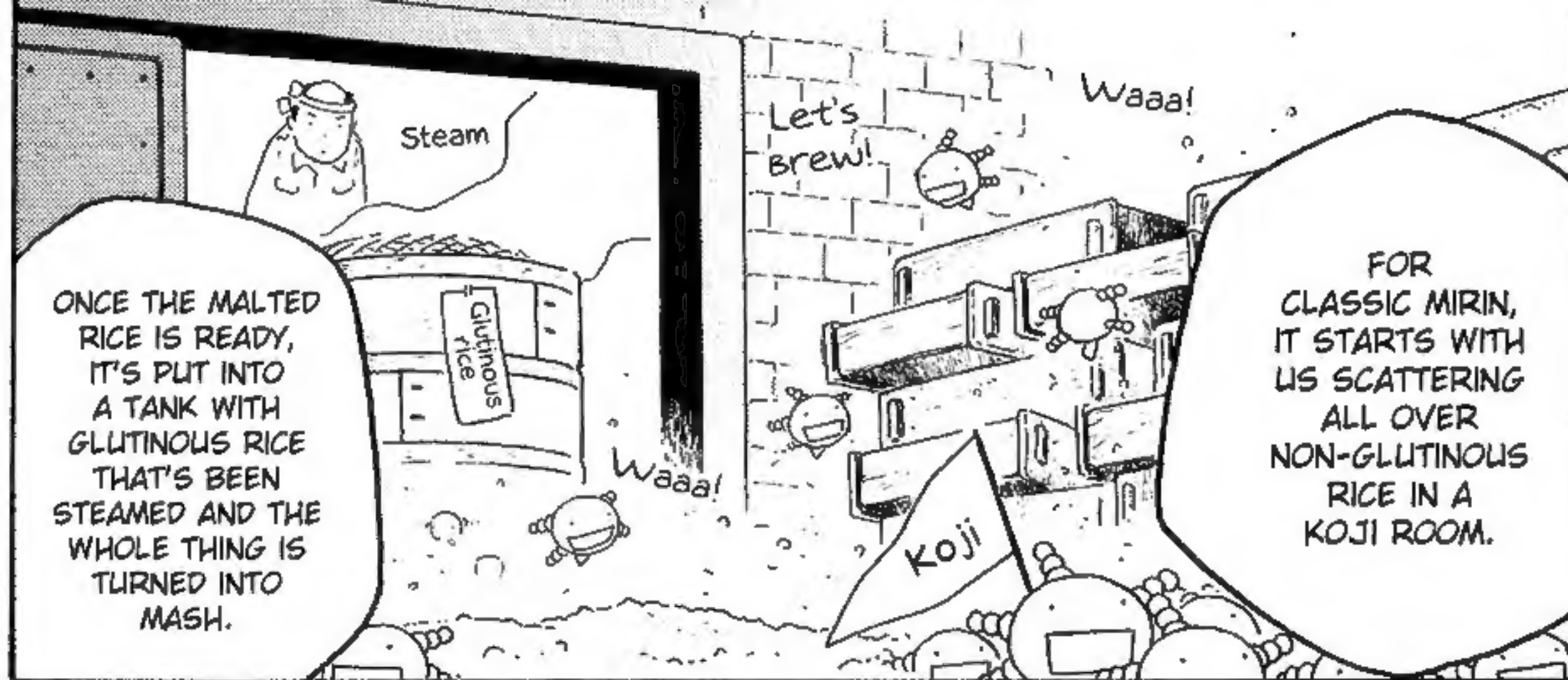


ALSO, THERE'S "HONNAOSHI MIRIN" THAT'S MIRIN MADE TO BE DRUNK BY ADDING SHOCHU AND WATER TO IT.

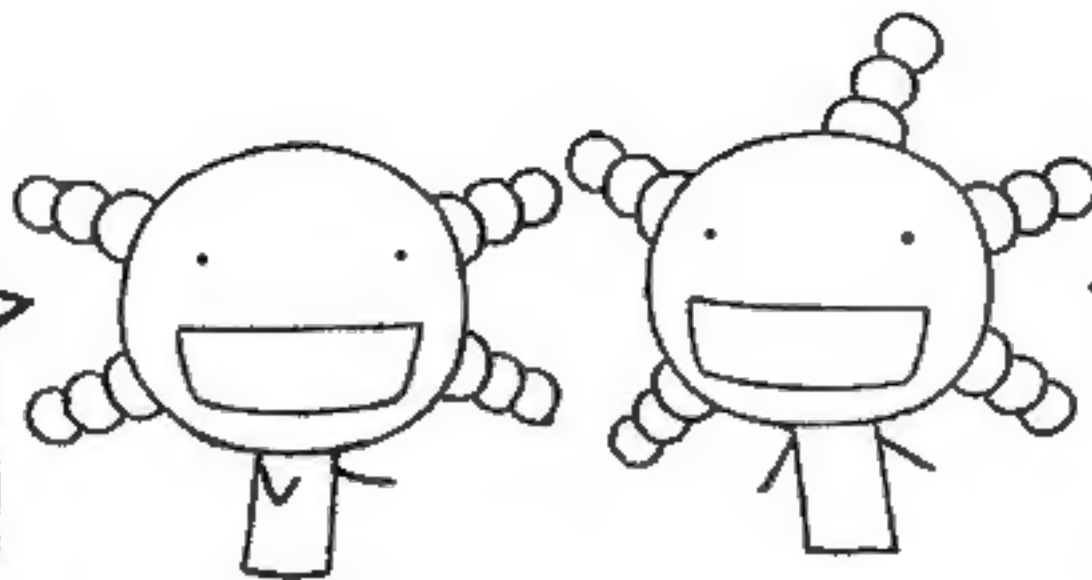
Mirin-like seasoning	This is a substitute for mirin. It's not fermented, so it's different from mirin.		
	Shochu used	Fermentation period	Flavor
New mirin	Multiply distilled (brewed alcohol)	Short	Refreshing
Classic mirin	Singly distilled (genuine shochu)	Long	Strong

TODAY, IF WE LEAVE OUT MIRIN-LIKE SEASONING, MIRIN CAN LARGELY BE DIVIDED INTO TWO TYPES: NEW AND CLASSIC.



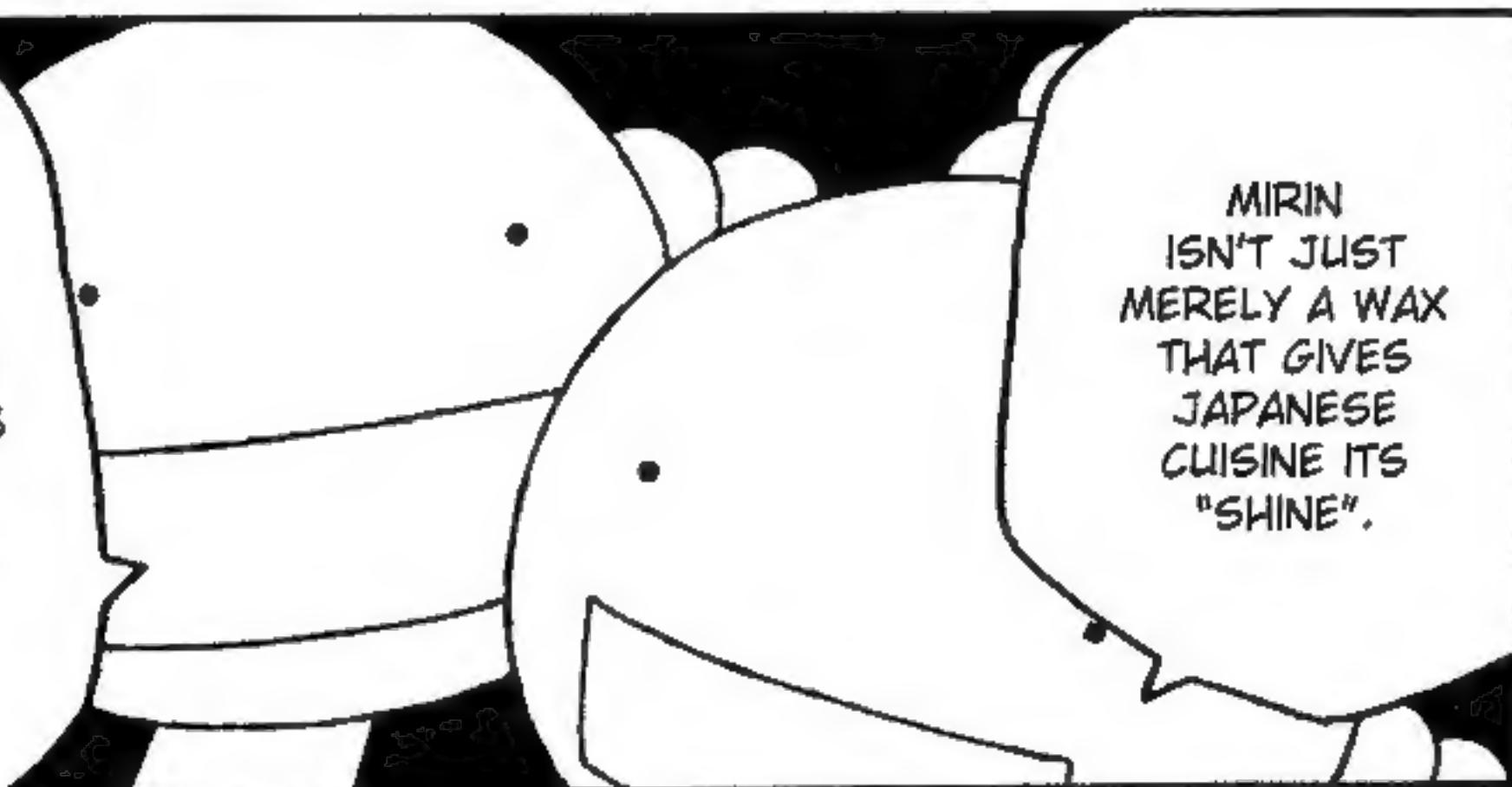


THE STRONG SWEETNESS AND COMPLEX, RICH FLAVORS WE PRODUCE FROM GLUTINOUS AND AND NON-GLUTINOUS RICE ARE TRULY A MIRACLE OF FERMENTATION.



THE CHARM OF CLASSIC SHOCHU IS FROM BREWING IT WITH GENUINE SHOCHU AND THE FLAVOR PRODUCED THROUGH A LONG FERMENTATION PROCESS.

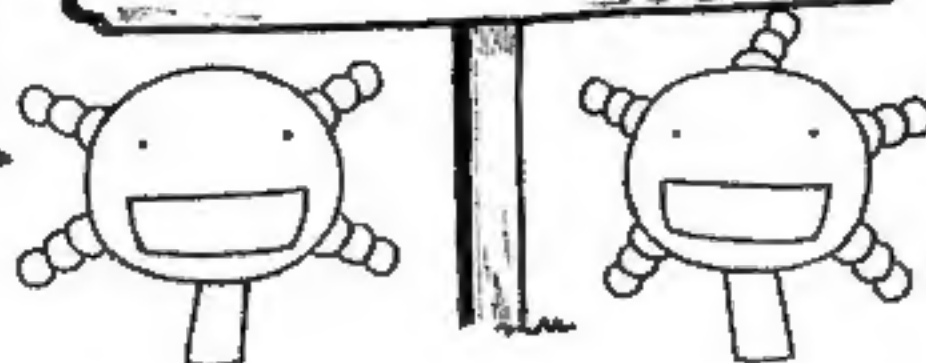
THE ALCOHOL IT CONTAINS REMOVES BAD SMELLS AND TENDERIZES MEAT, THE PLENTIFUL AMINO ACIDS ADD FLAVOR, AND NO ADDITIONAL SUGAR IS NEEDED BECAUSE OF ITS SWEETNESS.



MIRIN ISN'T JUST MERELY A WAX THAT GIVES JAPANESE CUISINE ITS "SHINE".

BEFORE YOU LOOK DOWN ON MIRIN, JUST THINK THAT YOU WERE TRICKED AND HAVE A BIT OF FUN BY POURING CLASSIC MIRIN IN A GLASS AND DRINKING IT STRAIGHT.

You can even use classic mirin in cake recipes. Try it out sometime.



THE SUGAR PRODUCED FROM RICE HAS A RICH FLAVOR DIFFERENT FROM REGULAR SUGAR THAT GENTLY ENVELOPES YOUR TONGUE.

S-SORRY TO MAKE YOU GO THROUGH THE TROUBLE.

How did you do that?

HUH?

See you again in volume 8.

ALL DONE, TADAYASHI.

AND SO, PLEASE INTERPRET THIS EXPLANATION AS "MIRIN WAS BREWED" BETWEEN VOLUMES 7 AND 8.

BONUS
End

MOYASHIMON

ASSOCIATE PROFESSOR
MIKAMI'S COUNTERATTACK

THE
DECISIVE
BATTLE
COMMENCES
IN EARLY
SUMMER!!

I'm a
professo

THE ENTIRE HOSPITALIZED FOR
ROUTINE TESTS ARC IS INCLUDED!!

※ Also, the preview, title and contents may change.



Hachimitsu Scans
~sweeter than honey~

hachimitsu-scans.blogspot.com